

Mince Pie Cakes

These Easter treats are fun to make and even better to eat!

This recipe makes 12 mince pie cakes

Ingredients

- 225g self-raising flour
- 2tsp mixed spice
- 175g butter
- 175g light brown muscovado sugar
- 3 large eggs
- 100ml buttermilk
- 150g mincemeat
- 300ml double cream
- 25g icing sugar



Method

Step 1

Preheat the oven to 180°C/350°F/gas mark 4.

Step 2

Cream the butter and sugar together until light and smooth then add the eggs whilst continuously mixing.

Step 3

In a separate bowl, combine the sifted flour and mixed spice.

Step 4

Fold half of the flour mixture into the mixture then half of the buttermilk, followed by the remaining flour and remaining buttermilk. Beat well.

Step 5

Fill a 12-hole cake tin with paper cases. Place a dessert spoon of the mixture into each case.

Step 6

Spoon a teaspoon of mincemeat onto each cake then cover with a further dessert spoon of cake mixture.

Step 7

Bake for 20-25 minutes until golden brown.

Step 8

For the topping, whip the double cream and stir in the icing sugar.

Step 9

Place in a piping bag with a wide star nozzle and pipe a generous swirl on top of each cake once they are cool.