



Easter Simnel Cake

12 cupcakes



Easy

up to 20 Min.



Ingredients:

For the Cupcakes:

- 12 Dr. Oetker Muffin Cases
- 150 g Unsalted butter (5 oz)
- 150 g Light Brown Sugar (5 oz)
- 4 Medium Eggs
- 5 ml Dr. Oetker Sicilian Lemon Extract (1 tsp)
- 200 g Plain Flour (7 oz)
- 5 g Dr. Oetker Baking Powder (1 tsp)
- 5 g Mixed Spice (1 tsp)
- 300 g Mixed Dried Fruit
- 50 g Glacé Cherries (chopped)
- about 200 g Dr. Oetker Ready to Roll Marzipan
- 15 ml Rum or Brandy (1 tbsp) optional

For the Decoration:

- 400 g Dr. Oetker Vanilla Buttercream Style Icing (1 tub)
- about 150 g Dr. Oetker Ready Rolled Marzipan

1 Simnel Cupcakes:

Preheat oven to 190°C/170°C Fan/Gas Mark 5. Line a cupcake tray with 12 Cupcake Cases, for Easter we recommend pink, blue, green and yellow. Cream together the butter and sugar until pale and smooth.

- 2 Beat the eggs and Lemon Extract together and stir into the mixture until smooth – if the mixture begins to curdle add a spoonful of flour.
- 3 Sieve the flour, Baking Powder and mixed spice on top and fold into the mixture. Finally add the fruit and rum/brandy (if you are using it) and stir into the mixture.
- 4 Spoon half the mixture into the Cupcake Cases. Roll out the Marzipan onto a lightly floured surface to approx. ½ cm thickness. Cut out 12 discs approx. 6 cm diameter. Place a disc on top of the mixture in each cupcake case. Cover the marzipan disks with the remaining mixture.
- 5 Place the cupcakes in the oven for 20-25 minutes until lightly golden in colour. Remove from the oven and leave to cool in the tin for about 10 minutes and then transfer to a wire rack to cool completely.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT
number 789 0969 53. E-Mail: crt@oetker.co.uk



- 6 Whilst the cupcakes are cooling, using the remaining marzipan divide into 12 equal pieces and roll each piece into a ball. Place the balls of Marzipan on a baking tray lined with baking paper.
- 7 Using a blow torch gently torch the top of each marzipan ball until golden and toasted on top. – if you do not have a blow torch you can place the tray of Marzipan balls onto a very hot grill and toast them under the grill for about 2-3 minutes. Keep an eye on the marzipan as it will quickly toast and then burn very quickly. Leave the marzipan balls to cool on the tray.
- 8 Once the cupcakes have cooled place the Vanilla Buttercream in a piping bag fitted with an open star nozzle. Pipe a buttercream swirl onto each cupcake.
- 9 Once the Marzipan is cooled place a ball on top of each iced cupcake. Your cupcakes are now ready to enjoy!

