



Mini Victoria Cakes

16 Portions



Easy

up to 40 Min.



Ingredients:

For the Cakes:

175 g Margarine (6 oz)
175 g Caster Sugar (6 oz)
175 g Self-Raising Flour (6 oz)
Sieved
4 ml Dr. Oetker Madagascar
Vanilla Extract (3-4 drops)
about 3 Medium Eggs

For the Icing:

75 g Unsalted butter
75 g Icing Sugar (3 oz) plus extra
to dust
2 ml Dr. Oetker Madagascar
Vanilla Extract (2-3 drops)
about 15 ml Milk or warm water
90 g Strawberry Jam (6 tbsp)
about 20 g Strawberries

- 1 Mini Victoria Cakes:**
Pre-heat oven to 180°C/350°F/Gas Mark 4. Lightly grease a 12 hole muffin tin.
- 2** Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and Vanilla Extract, if the mixture starts to curdle, add a little flour. Fold in the remaining flour with a metal spoon.
- 3** Place large spoonfuls of the mixture into the muffin tin and bake for approx. 20 minutes until well risen and firm to the touch. Remove from oven, leave to cool before carefully turning out each muffin onto a cooling rack.
- 4** Cut each muffin in half horizontally and, using a cutter, cut a circle out of each half of the muffin.
- 5** To make the butter icing, place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar. Mix in the Vanilla Extract and enough milk / water to make the icing fluffy and spreadable.



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- 6 Sandwich together with strawberry jam and the butter icing. Dust the top of each cake lightly with the sieved icing sugar and finish with a slice of strawberry.



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