

Christmas cupcakes

Ingredients:

3 clementines
90g (3½oz) caster sugar
90g (3½oz) softened butter
2 medium eggs
90g (3½oz) self-raising flour

For the icing:
175g (6oz) icing sugar

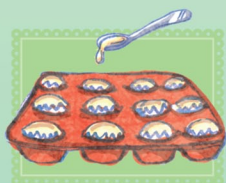
You will also need a 12-hole shallow bun tin and 12 paper cupcake cases.

Makes 12

These clementine-flavoured cupcakes look festive topped with holly decorations, but you could make them at any time of year and use other decorations.



- 1 Heat the oven to 190°C, 375°F or gas mark 5. Put a paper case in each hole in the tin. Grate the zest from the outside of the clementines.
- 2 Beat the sugar, butter and zest in a big bowl. Break the eggs into a cup. Put the eggs and flour in the bowl. Mix well.



- 3 Use a teaspoon to divide the mixture between the cases. Bake for 15 minutes until risen and firm.



- 4 Squeeze the juice from the clementines. Spoon it over the cupcakes while they are still warm.



- 5 Put the cakes on a wire rack. Leave them until they are completely cool, then make the icing.
- 6 Sift the icing sugar into a bowl and mix in 1½ tablespoons of warm water. Spread it onto the cakes with a blunt knife.



Use a holly leaf cutter to cut shapes from green ready-to-roll icing or marzipan (page 382). Marzipan contains nuts.



For holly berries, roll little balls from red ready-to-roll icing or marzipan.