



# RECIPE OF THE MONTH



## Christmas Pudding Cupcakes

These delicious festive cupcakes make wonderfully tempting treats over the Christmas period. They will be adored by adults and children alike.

### For the Cake:

- 50g dark chocolate, broken up
- 140g self raising flour
- 140g caster sugar
- 100g ground almonds
- 140g butter
- 100ml soured cream
- 3 eggs, lightly beaten
- 6tbsp cocoa powder
- 85g dried cherries
- 1tsp baking powder

### For the Icing:

- 250g icing sugar, sifted
- 1tsp custard powder, sifted
- raspberries to decorate
- a few small sprigs of mint

### Method

- Pre-heat the oven to 190°C/fan 170°C/gas 5
- Use either a 12-hole silicon muffin tray or a greased non-stick 12-hole metal muffin tin
- Add chocolate and butter in a bowl and melt over a saucepan of water with a low heat and allow to cool slightly
- Add the soured cream and eggs to the mix and stir gently
- In a separate bowl mix together the flour, sugar, almonds, cocoa and baking powder
- Pour the chocolate mix into the dry mix and stir until smooth before finally adding the dried cherries
- Spoon the mixture in to the muffin holes until they are about 3/4 full and bake in the centre of the oven for around 20 minutes
- Remove from the oven and allow to cool in their tins before turning out on to a cooling rack
- For the icing, add the icing sugar, custard powder and 2tbsp water to a bowl and stir until a nice thick icing is formed
- Spoon the icing mixture over the muffins allowing some to run down the sides of the cakes
- Leave the icing to set then decorate with the raspberries and a few sprigs of mint. Lightly dust with icing sugar if required.