

Christmas Pudding Cupcakes

Ingredients:

1000g	Chocolate Genoese Cake
400g	Water
290g	Vegetable Oil
	5th Avenue White Icing
	Green sugar paste leaves/Green fondant icing
	Redcurrants or Cranberries

Method:

- Place cake mix into mixer, add water and oil and mix for 1 minute on 1st speed.
- Scrape down and mix for 4 minutes on 2nd speed, followed by 1 minute on 1st speed.
- Deposit 35g of batter into cupcake cases and bake at 185°C (370°F) for 25 minutes.
- Once cool, heat 5th Avenue™ White Icing to 45°C and decorate according to picture.

