

*Bake and Decorate!*

## **Miniture Christmas Fruit Cake**

### **Ingredients:**

1 Egg  
125g Plain flour, sifted  
1/2 tsp Cinnamon  
125ml Buttermilk  
1/2 tsp Bi-carb soda  
60g Sugar  
3 drops Vanilla essence  
60g Butter, unsalted  
400g Fruit mince  
60g Walnuts, chopped

### **Directions:**

Pre-heat oven to 180c.

Prepare tin by using **Le Kitchen's cake release**, grease a 12 cup muffin tray.

Dissolve bi-carb soda in the buttermilk in a medium **Mason and Cash** mixing bowl, set aside.

Melt butter and cool.

Sift flour and cinnamon together.

In your **Magimix** food processor mix the egg, sugar and vanilla together for 10 seconds. Add the buttermilk mixture then the dry ingredients through the feeding tube, using the pulse button until mixture is combined.

Transfere back to your medium **Mason and Cash** mixing bowl, then stir in the fruit mince and walnuts.

Spoon mixture into muffin tray.

Bake for 15-20 minutes.