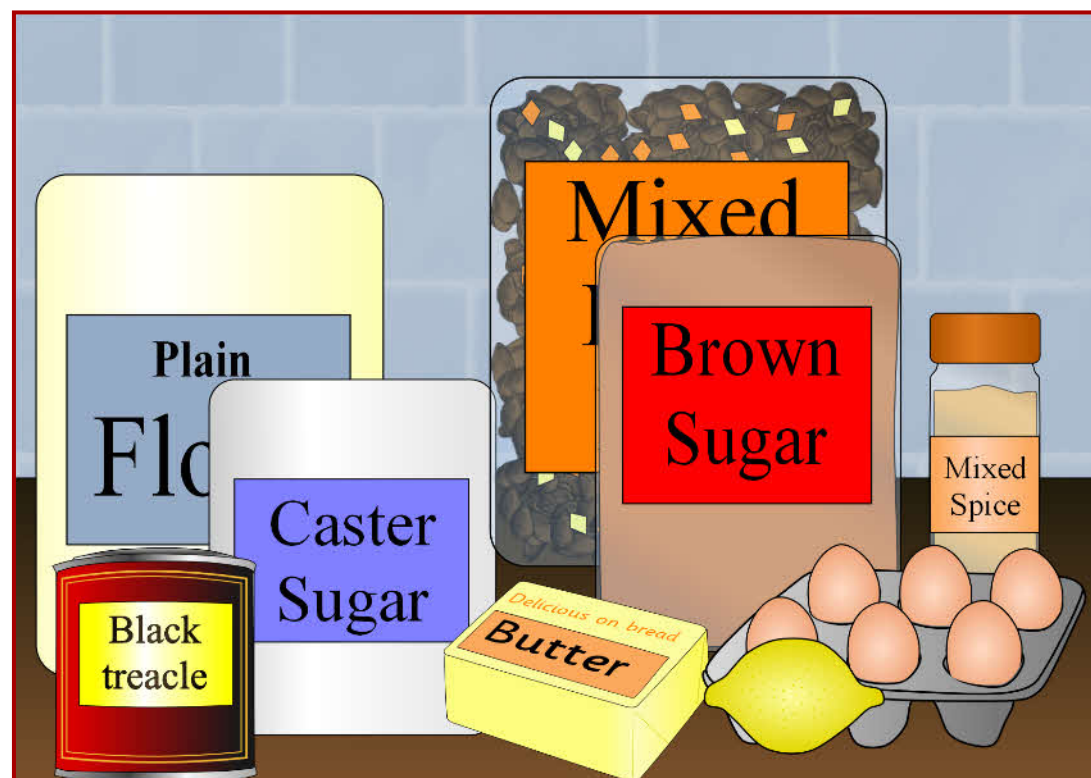


## Making mini Christmas cakes



### Ingredients

- 255g plain flour
- 1tsp mixed spice
- 170g brown sugar
- 55g caster sugar
- 6 eggs
- 225g butter
- 1 tblsp black treacle
- Juice of 1 lemon
- 900g mixed dried fruit
- 150g glace cherries



*Pre-heat oven to 150°C/Gas Mark 2*

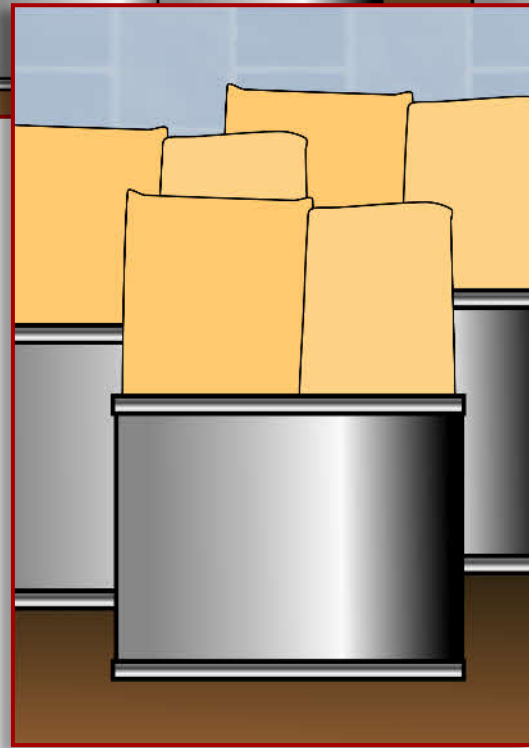


## Making mini Christmas cakes



**1.**

Collect 12 small baked bean tins. Line each tin with greaseproof paper, so that it comes up 5cm above the side of the tins.



## Making mini Christmas cakes



**2.**

Put the treacle into a bowl, and warm in a microwave.

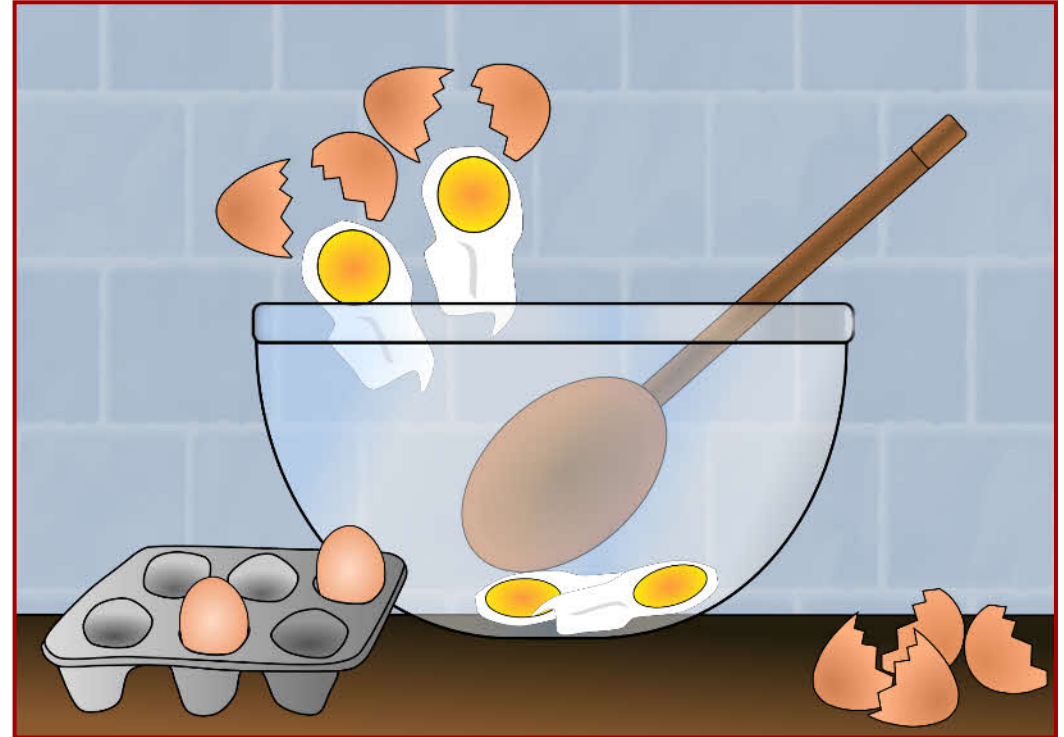


## Making mini Christmas cakes



**3.**

Beat the eggs together  
in a bowl.

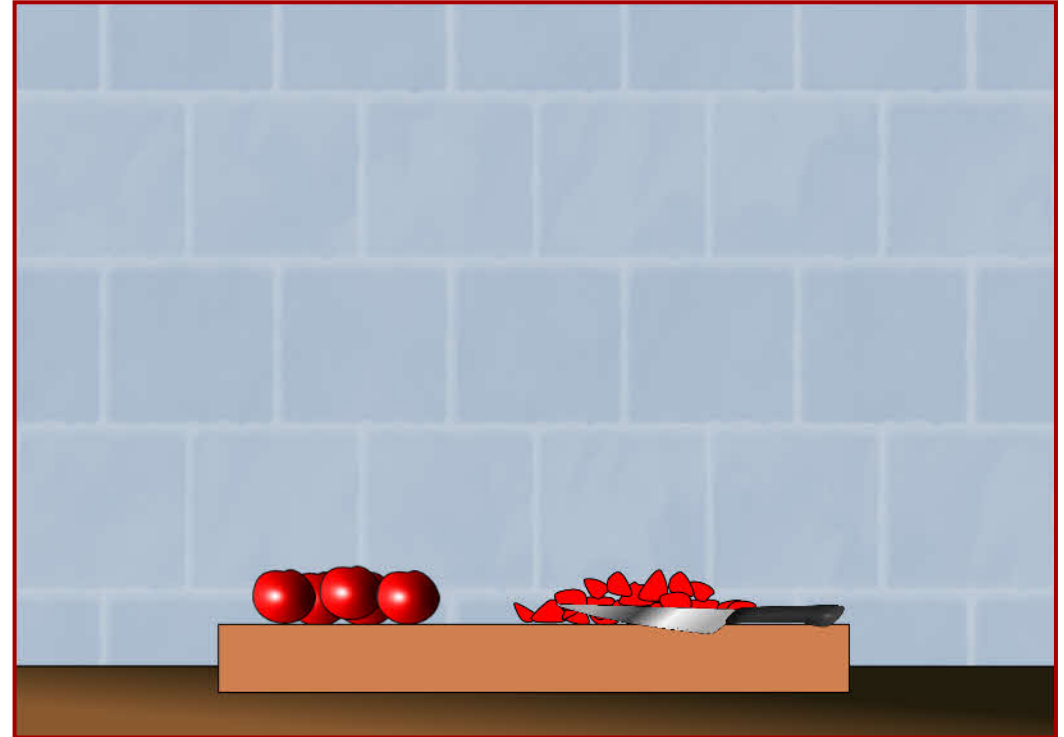


## Making mini Christmas cakes



4.

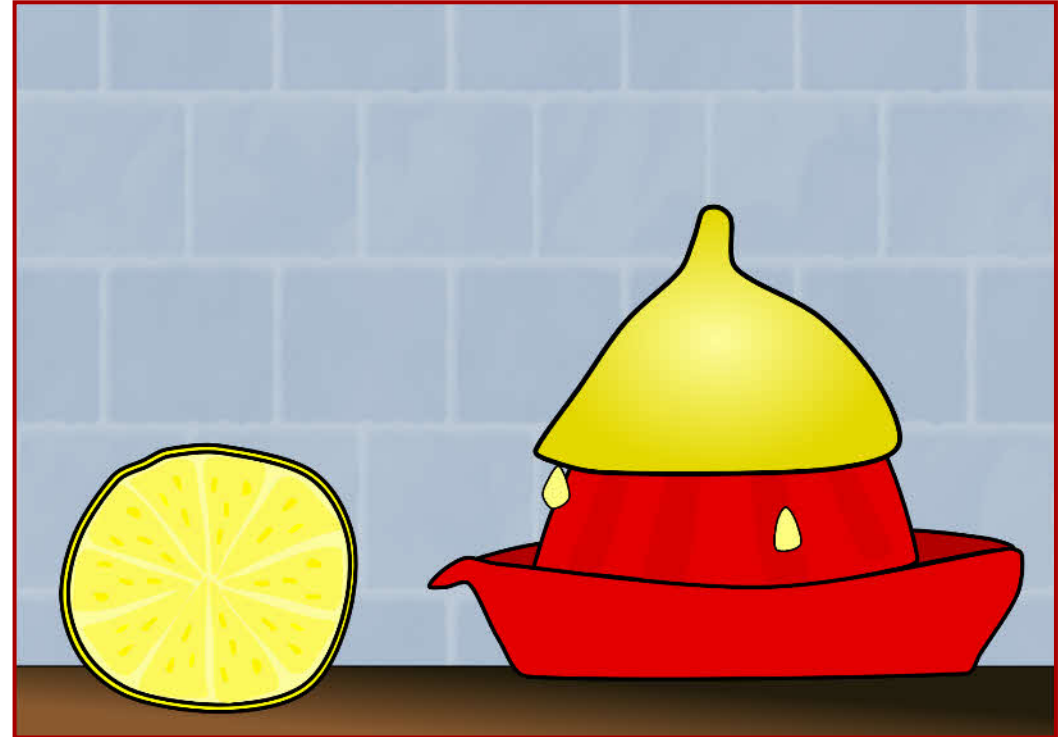
Chop the glace cherries.



## Making mini Christmas cakes



**5.**  
Squeeze the juice from  
the lemon.

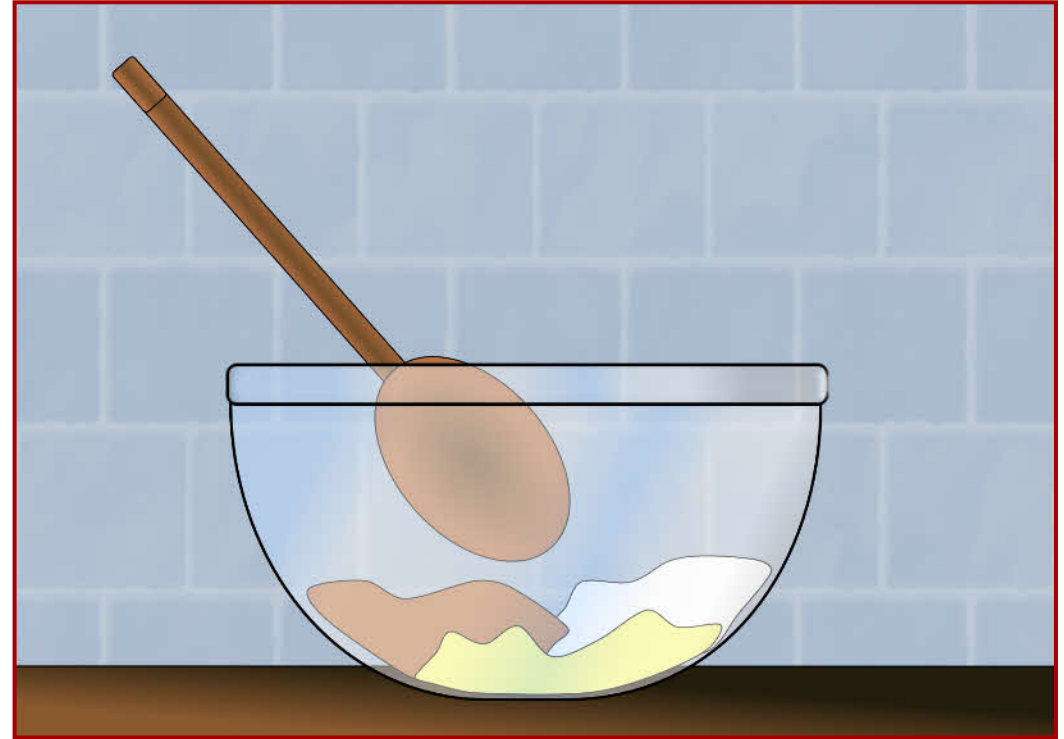


## Making mini Christmas cakes



**6.**

In another bowl,  
beat together the butter  
and both types of sugar  
until creamy.

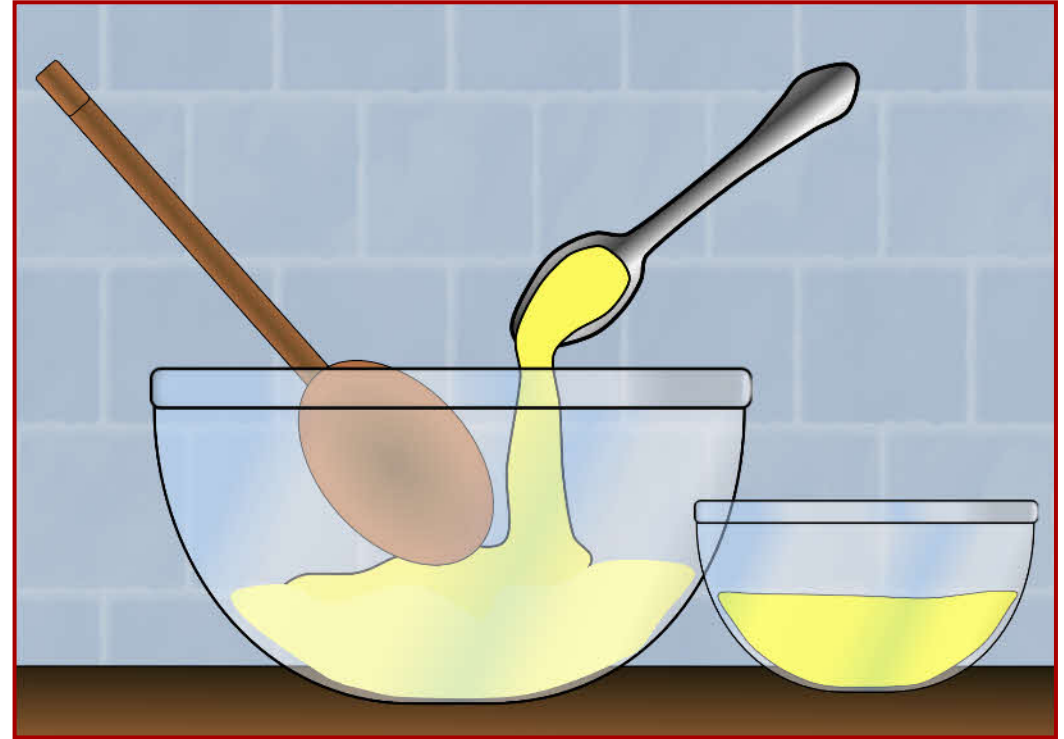


## Making mini Christmas cakes



**7.**

Then add the beaten eggs while stirring the mixture.





## Making mini Christmas cakes



**8.**

Sieve in the flour and  
the mixed spice.

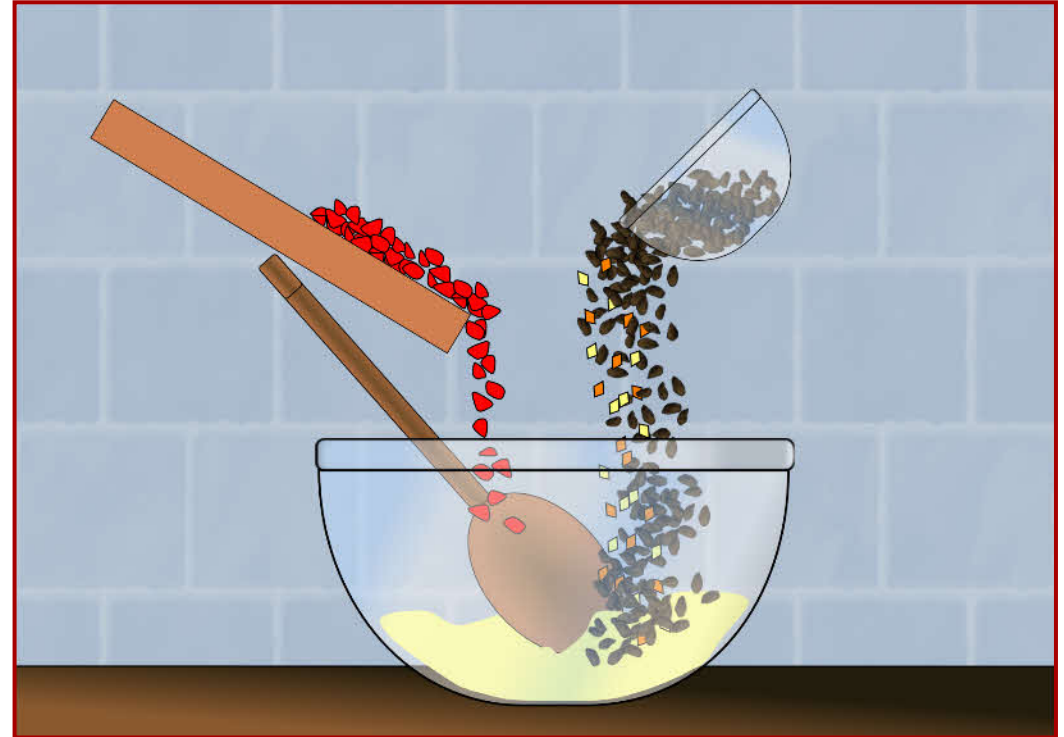


## Making mini Christmas cakes



9.

Mix in the mixed fruit  
and chopped cherries.

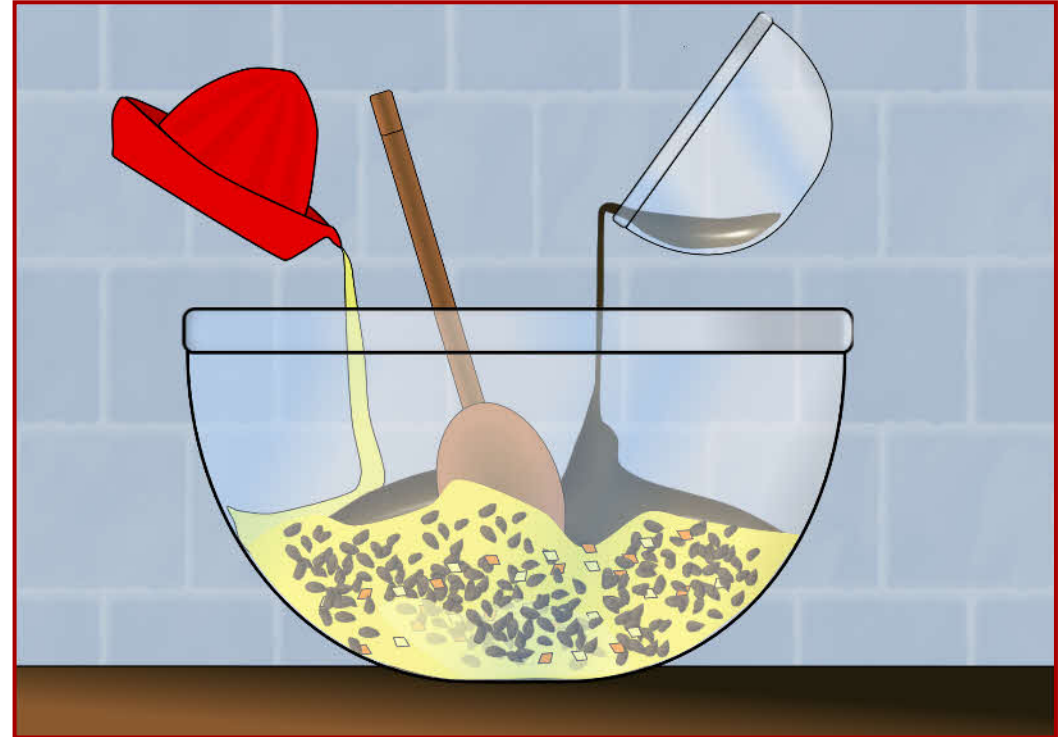


## Making mini Christmas cakes



**10.**

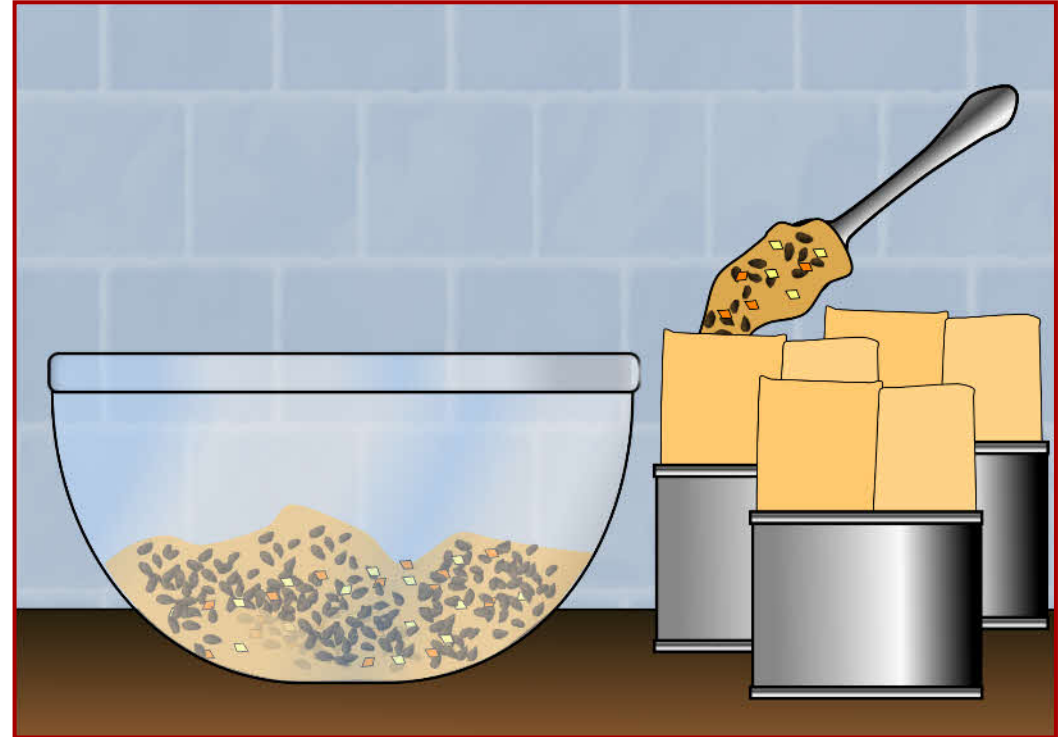
Add the warmed treacle and squeezed lemon juice.



## Making mini Christmas cakes



**11.**  
Spoon the mixture  
equally into the 12 tins.

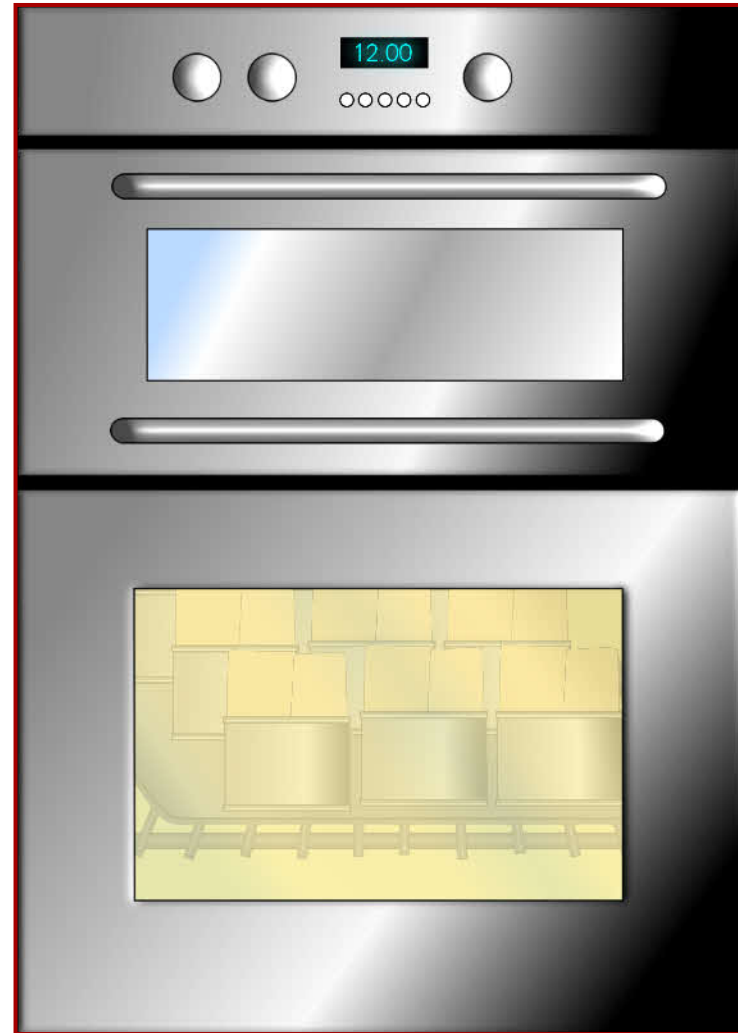


## Making mini Christmas cakes



**12.**

Bake in the oven at 150°C or Gas Mark 2 for about 1½ hours. (Check them hourly).

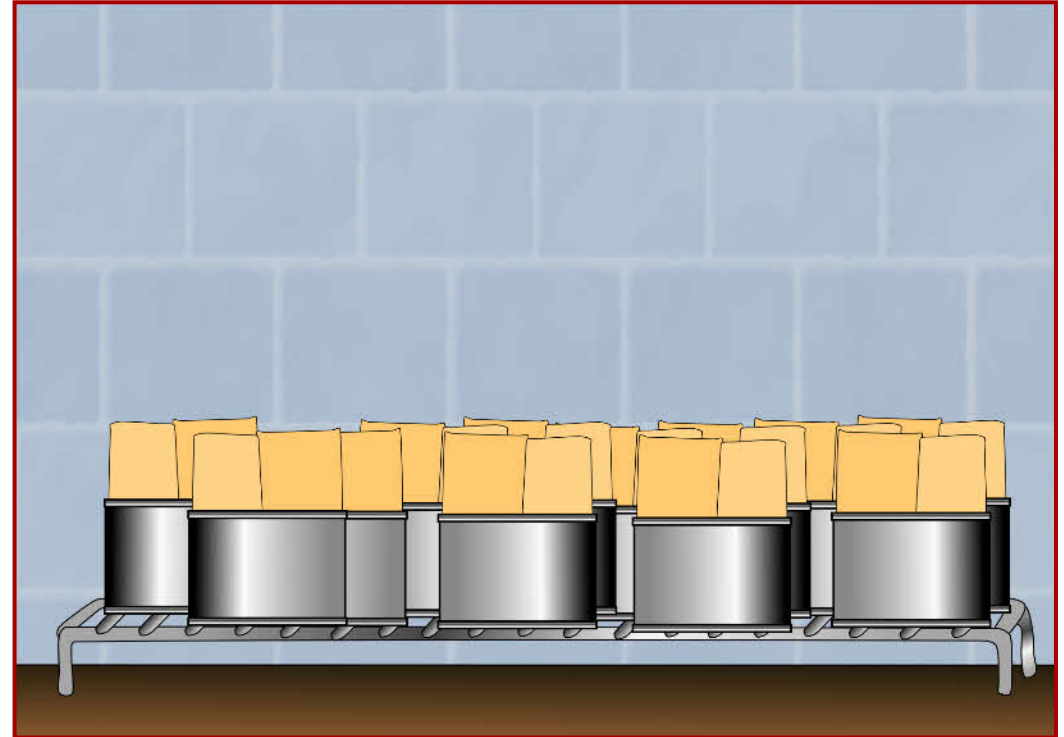


## Making mini Christmas cakes



**13.**

Once cooked, leave the tins to cool for about 30 minutes.



## Making mini Christmas cakes



**14.**

Turn out the cakes from the tins and leave to cool further.

