

Recipe of the month



My two year old son loves to help out in the kitchen. This recipe is easy enough for me to make without mistakes and for him to help without creating complete chaos. We really enjoy making them together and the result is pretty impressive too; the meringue-like topping is perfect for those with a sweet tooth like me.

Adrian

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Snow-capped Fairy Cakes



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Recipe of the month

Ingredients

- 175g butter
- 175g golden caster sugar
- 3 eggs
- 200g self-raising flour
- Finely grated zest 1 orange
- 1 tsp. vanilla extract
- 4 tbsp. milk

For the icing:

- 1 egg white
- 4 tbsp. orange juice
- 175g icing sugar
- fruit jellies and silver balls, to decorate

Makes 18

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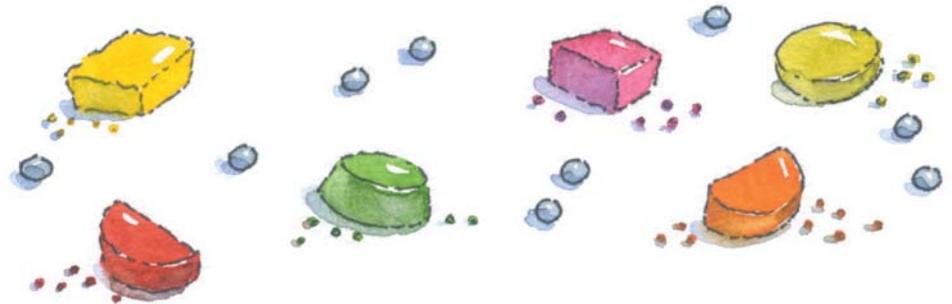
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Snow-capped Fairy Cakes

How to prepare

1. Heat oven to 190C/Gas 5.
2. Line bun tins with 18 paper cake cases. Melt butter and cool for 5 mins, tip into a large bowl with all the cake ingredients, then beat together with an electric mixer for 1-2 mins until smooth.
3. Spoon the cake mixture into the cake cases, filling them three-quarters full (a heaped tablespoon is about right). Bake for 15-18 mins until lightly browned and firm to the touch. Cool on a wire rack.
4. To make the icing, put the egg white and orange juice into a heatproof bowl, sift in the icing sugar, then set over a pan of simmering water. Using an electric whisk, whisk the icing for 7 mins until it is glossy and stands in soft peaks. Remove from the heat, then whisk for a further 2 mins until it is slightly cooled.
5. Thinly slice the fruit jellies. Spoon the icing onto the cakes, swirling it with a knife, then decorate with slices of fruit jellies and a few silver balls. Leave to set. The cakes will keep for up to 3 days in a cake tin.



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