

BAKING  
WITH  
MOTHER  
CHRISTMAS

*Festive Recipes*

FROM THE  
*Lapland*  
ELVEN WORLD



# Father Christmas Cupcakes



Approx time: 60-90 minutes (plus cooling time)  
Makes: 12 cupcakes



## Ingredients

### Sponge

150g butter, softened  
150g golden caster sugar  
3 eggs  
150g self raising flour  
1/2 tsp salt  
1 tsp vanilla paste or extract

### Cream cheese icing

125g cream cheese, room temp  
125g unsalted butter, room temp  
250g icing sugar

### Decoration

Desiccated coconut  
200g red fondant icing  
100g black fondant icing  
50g white fondant icing  
50g desiccated coconut

## Equipment

Stand mixer or large bowl and electric hand mixer  
Spatula  
Large bowl  
Muffin tray + cases  
Rolling pin  
Small lid or piping tip  
Cocktail stick  
Cooling rack



## Method

Preheat the oven to 180°C (160°C fan) and line a muffin tray with 12 cupcake cases.

In a stand mixer or large bowl and electric hand mixer, beat together the butter and golden caster sugar until light and fluffy. Add the flour, eggs, salt and vanilla paste and beat again until smooth and fully combined.

Scoop the cake batter into the muffin cases and bake for 15-20 minutes until a skewer comes out clean.

Allow to cool for 5-10 minutes before placing on a cooling rack.

To make the legs, split the red fondant into two separate balls. Using your hands, roll the fondant into two long cylinder shapes, approx 30cm. Using a small sharp knife, cut each cylinder into 12 equal pieces.

Place each small cylinder, cut side down onto a greaseproof lined tray and set aside.

Roll out the white fondant with a rolling pin to 2mm thick, you may need a dusting of icing sugar to prevent sticking. Cut 24 small circles using a small lid or the base of a piping tip. Stick the circles on top of each red cylinder using a touch of water.

Continued overleaf

# Father Christmas Cupcakes

Continued



## Method

To make the boots, split the black fondant into two balls, and repeat the process to create two 30cm cylinders... they will be a bit thinner than the red ones.

Cut each cylinder into 12 equal pieces. Mould each piece into a flat oval shape and stick this on top of the white circle. You can use a cocktail stick to make a small groove in the base of the boot to create a heel.

To make your cream cheese icing, beat your butter in a large bowl or stand mixer for 2-3 minutes, until it begins to lighten in colour. Add the icing sugar beat for another 2-3 minutes. Add the cream cheese and beat for a final 1-2 minutes until you have a smooth icing.

Time to decorate! Scoop a generous spoonful of cream cheese icing onto each cupcake, and swirl it across the top. Stick two legs into the icing of each cupcake.

Place the coconut into a large bowl and spoon generously over each cupcake allowing it to stick to the icing. Give it a gentle tap to remove any excess.

Enjoy!

