

## CHERRY & ALMOND EASTER CUPCAKES



### Ingredients

250gm soft butter (+ a little more for greasing)  
175gm golden caster sugar  
5 Eggs beaten  
250gm self-raising flour, (+an extra 2 tbsp)  
1 tsp baking powder  
Zest of 1 orange +2 tbsp of the juice  
250 gm natural marzipan coarsely grated (this is easier if you chill it 1st)  
½ tsp almond essence (optional)  
200gm glace cherries, halved

### For the decoration

100gm icing sugar, sifted  
Mini chocolate eggs to decorate

### Method

Heat oven to 180c/fan160c/gas 4 and place 24 cupcake cases into cupcake tins. Beat the butter and sugar together with electric beaters until light and fluffy. Add the eggs, 250gm flour, baking powder, orange zest and juice and beat well until thick, creamy and evenly mixed.

Toss the cherries in the additional 2 tbsp flour and fold into the batter along with the grated marzipan and almond essence (if using). Spoon the mixture into the cupcake cases and bake for 20-25mins until well risen and golden. Leave to cool in the tin for 10 mins, then place on a cooling rack to cool completely.

Mix the icing sugar with aprox 1 tbsp water to make a loose but not too runny icing. Ice the top of the cupcakes and top each one with about 3 mini eggs