Tried and tested so many times, this Rich Fruit Cake mix is the best ever and you only have to add water! Here’s a true story for you from last year that still makes us laugh today. A cake decorating friend of ours who has made many cakes, used our rich fruit cake mix for a last minute order. The customer reported back the next day “that was the best rich fruit cake you have ever made, can we have that recipe next time?!”. We’ll take that compliment!

If you prefer something a little smaller, why not make your friends and family individual rich fruit cupcakes? Use metallic cupcake cases, top with marzipan and sugarpaste and present them in individual boxes.

**How To Make**

**The Easiest Ever Christmas Cake!**

One box of Rich Fruit Cake Mix makes a 7” round or 6” square cake. Simply follow the easy step by step instructions on the box, not forgetting to line your cake tin with greaseproof paper.

A handy hint is to cover the top of the tin with tin foil while baking. Once cool, wrap in greaseproof and clingfilm until you are ready to decorate your cake. Completely optional but delicious, before you decorate your cake, prick the top with a cake tester and pour a few teaspoons of sherry or brandy over so that it seeps deep into the cake.

If your cake is slightly domed, slice a thin layer off the top so that it is flat. Clean and dry your cake board with a little cooled boiled water and kitchen paper, then turn your cake upside down and position onto the centre of the board.

Boil and sieve a small amount of apricot jam before spreading it over your cake.
Step 2.
Sprinkle some icing sugar over your work surface then knead and roll out 500g of marzipan large enough to cover your cake top and sides. The best way to get a smooth professional finish is with a cake smoother but if you don’t have one of these use the palm of your hands.

Step 3.
Once you have smoothed the top, work down the side of the cake cutting off any excess icing against the board for a neat finish. Brush the marzipan in either sherry, brandy or cooled boiled water and cover the cake in white sugarpaste using exactly the same method as for the marzipan. Wrap any unused sugarpaste up so that it is airtight – this can be used to make the snowflakes.

Step 4.
To make the snowflakes, sprinkle icing sugar over your work surface and roll out some white Sattina sugarpaste to about 2mm thick. Cut out with the snowflake cutter then press the plunger down to emboss the snowflake. Lift up and press further to pop the snowflake out. Dust the snowflakes with metallic golden sands dust and attach to the cake using edible glue.

Step 5.
Your choice of ribbon can really change the look of your cake. Have a browse through our vast range of Christmas ribbons and decide whether you want to go for a homemade rustic look with hessian ribbon or a classic design with maybe sparkly snowflakes. Wrap the ribbon or ribbons around the base of your cake and finish with a neat bow and gift tag.

Mini Snowflake Plunger Cutters
This year, we’ve got another surprise! We’ve been waiting so long for pretty little snowflake cutters, and PME have got it just right. This new mini snowflake plunger cutter set contains three cutters in small, medium and large, but all still very mini of course!

The cutters themselves are so easy to use, just like PME’s larger snowflake plunger cutters used on the cake above. Simply dust your work surface with a cornflour pouch and roll out some modelling paste.

Cut out with the snowflake cutter then press the plunger down to emboss the snowflake. Lift up and press further to pop the snowflake out. Spritz your sugar snowflakes with a little edible silver glitter spray to give them a frosty sparkle effect.

Attach some of these to your covered fruit cake with a little edible glue or royal icing. Put a few on top of Christmas cupcakes to match, and pop them in a festive box wrapped with a ribbon to present as gifts for friends and family.
Step 1 - Rich Fruit cupcakes

We loved the idea of making individual rich fruit cupcakes. 1kg of the Rich Fruit Cake mix makes about 12 cupcakes, simply follow the instructions adding the water and mixing as for a cake.

Place the metallic cases into a cupcake pan and fill each one to within 1.5cm of the top of the cupcake case. Bake as per instructions for about 50 minutes.

Step 2.

Completely optional but delicious, prick your cupcakes with a cake tester and pour a teaspoon of sherry over the top of each one. Spread with boiled apricot jam before covering in a circle of marzipan and sugarpaste.

Step 3.

To finish the top edge of the cupcake and bring the marzipan and sugarpaste together we have used a crimper. Dipping the crimper in a little icing sugar will stop it from sticking to the icing.

Step 4.

Cut out snowflakes, holly and Christmas trees to decorate the cupcakes and pop into single cupcake boxes for some very personal and delicious gifts!

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