



Snow-capped fairy cakes

 Vegetarian

READY IN



45 min.

SERVINGS



18

CALORIES



201 kcal

DESSERT

Ingredients

- ☐ 175 g butter
- ☐ 175 g brown sugar
- ☐ 3 eggs
- ☐ 200 g self raising flour
- ☐ 1 orange zest finely grated
- ☐ 1 tsp vanilla extract
- ☐ 4 tbsp milk
- ☐ 1 egg whites

- ☐ 4 tbsp orange juice
- ☐ 175 g powdered sugar
- ☐ 1 balls fruit

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ cake form

Directions

- ☐ Heat oven to 190C/fan 170C/gas
- ☐ Line 18 holes of a 2 x 12-hole bun tins with paper cake cases. Melt butter and cool for 5 mins, tip into a large bowl with all the cake ingredients, then beat together for 1-2 mins until smooth.
- ☐ 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.
- ☐ 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 hand 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.
- ☐ Thinly slice the fruit jellies. Spoon the icing onto the cakes, swirling it with a knife, then decorate with slices of jelly fruits and a few silver balls. Leave to set. The cakes will keep for up to 3 days in the cake tin.

Nutrition Facts



 **PROTEIN 5.27%**  **FAT 39.36%**  **CARBS 55.37%**

Properties

Glycemic Index:11.5, Glycemic Load:5.48, Inflammation Score:-2, Nutrition Score:2.4617391176846%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.45mg, Hesperetin: 0.45mg, Hesperetin: 0.45mg, Hesperetin: 0.45mg Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 200.99kcal (10.05%), Fat: 8.89g (13.67%), Saturated Fat: 5.32g (33.23%), Carbohydrates: 28.12g (9.37%), Net Carbohydrates: 27.78g (10.1%), Sugar: 19.53g (21.7%), Cholesterol: 48.58mg (16.19%), Sodium: 80.18mg (3.49%), Alcohol: 0.08g (100%), Alcohol %: 0.18% (100%), Protein: 2.68g (5.35%), Selenium: 7.34µg (10.49%), Vitamin A: 298.7IU (5.97%), Manganese: 0.1mg (4.9%), Vitamin B2: 0.06mg (3.48%), Vitamin C: 2.8mg (3.39%), Phosphorus: 32.44mg (3.24%), Vitamin E: 0.35mg (2.35%), Folate: 8.9µg (2.23%), Calcium: 22.01mg (2.2%), Vitamin B5: 0.21mg (2.11%), Iron: 0.32mg (1.78%), Vitamin B12: 0.1µg (1.69%), Copper: 0.03mg (1.68%), Potassium: 53.77mg (1.54%), Magnesium: 5.9mg (1.48%), Zinc: 0.22mg (1.46%), Fiber: 0.35g (1.38%), Vitamin B6: 0.03mg (1.29%), Vitamin B1: 0.02mg (1.23%), Vitamin D: 0.18µg (1.22%)