

Recipe MINI CHERRY CHRISTMAS CAKES

Ref No. ANP015

INGREDIENTS:

185g butter, melted & slightly cooled
125g **DUCKS NUTS ALMOND MEAL**
6 egg whites, lightly beaten to form soft peaks
240g pure icing sugar, sifted
75g plain flour
50g **WINN GLACE CHERRIES**

METHOD:

Preheat oven to 200°C. Prepare small muffin pan by lightly greasing.
Place the butter, almond meal, egg whites, icing sugar, flour into a bowl; stir until just combined.
Add the cherries and stir through.
Divide the mixture evenly into the prepared pan.
Bake in oven for 25 minutes, remove from oven and allow to stand for 5 minutes.
Turn onto cooling rack.
Present on a large plate, piling the cakes to make a pyramid, dust generously with icing sugar.

Makes 24.

