

## **About the Academy/The Freebrough Restaurant/Cup Cake Recipe**

### **Ginger Cup Cakes**

#### **Cake Ingredients:**

255g self raising flour

340g sugar

340g butter

6 eggs

1 tablespoon ground ginger

2cm piece of fresh ginger

1 teaspoon cinnamon

1 teaspoon nutmeg

#### **Icing Ingredients:**

200g butter

285g icing sugar

1/4 teaspoon vanilla

1 teaspoon ground ginger

#### **Cooking Instructions**

1. Put all the dry ingredients and the butter into the mixer
2. Beat together until the mix resembles 'bread crumbs'
3. Add the eggs and beat until incorporated
4. Pour or pipe mix into paper cake cases
5. Bake for 20-30 minutes
6. When cooked test with a skewer or sharp knife. When inserted, then removed the skewer should be dry. If there is wet cake mix over the skewer return to the oven for another 5 minutes
7. When cooked allow to cool for 10 minutes before removing from trays

#### **To make the icing:**

1. Put the butter in the mixer and beat until soft
2. Add the icing sugar, ginger and vanilla
3. Beat until the icing changes to a white appearance (about 3 minutes on high/ fast)

#### **To assemble:**

Spread or pipe the icing over the cake and top with your choice of decoration