

Peach Melba Cupcake

This is one of the new recipes we recently launched on our Spring/Summer Menu so we thought we would share it with our customers!

Portions 12

Ingredients

| | |
|-------|--------------------|
| 150g | Margarine |
| 150g | Caster Sugar |
| 3 | Eggs |
| 150g | Self-Raising Flour |
| ½ tsp | Vanilla Essence |
| 125g | Peaches |
| 70g | Jam |
| 12 | Fairy Cake Cases |

Method

1. Pre heat the oven to gas mark 6 or 180` C
2. Cream margarine with sugar until light and fluffy, then blend in the egg.
3. Add flour and fold in until mixed thoroughly.
4. Divide the mixture between the cake cases.
5. Top with chopped, well drained peaches.
6. Bake for 25 minutes or until firm to touch.
7. Spoon jam over warm cupcakes and serve.

