

Small Christmas Cakes

Preparation Time: 15 min

Cooking Time: 40 min

Ingredients (For Cake):

100g flour



1/2 sachet yeast



50g almond powder



100g soft butter



1 teaspoon "5 spice" mix



100g brown sugar



3 eggs



1 lemon peel



1 orange peel



200g mixed dried fruits



3 tablespoons alcohol



3 tablespoons water



Ingredients (For Icing):

150g icing sugar



3 tablespoons lemon juice



1 egg white



Preparation

1. Pour dried fruits into a bowl and spray them with alcohol and water. Let sit for about 1 hour.



2. Mix the flour, yeast, almond powder, brown sugar, and 5 spice mix.



3. Add the eggs, milk, butter, and peels.



4. Beat until you obtain an even mixture, then add the dried fruits. Mix.



5. Pour the mixture into small moulds.

6. Put in the oven for 40 min.



7. Remove and let cool.

8. Mix the icing sugar and lemon juice.

9. Put the icing on the cakes.