

Freda's Fruity Fairy Delights

Tangerine-Muffins - Easy to make - Juicy and fruity

Preparation time: 30 min.



For 12 Muffins:

Muffins

2/3 cup Butter

1/2 cup sugar

2 Eggs

1 1/2 cups flour

2 teaspoons baking powder

1 teaspoon baking soda

1 tsp pure vanilla extract

a few drops lemon extract

1 small can fruits (tangerine) or fresh fruits

For decorating

1 cup icing sugar, food coloring,

baking decor

printed cut-out fairies, scissors, glue, tooth-picks

Preheat the oven to 190 °c/ 375 °F.

Drain the fruits from the can on a sieve. Keep the juice.
Combine all ingredients and stir well.

You can use paper cups or a muffin pan. Grease the pan.

Bake the muffins for 15 to 20 minutes

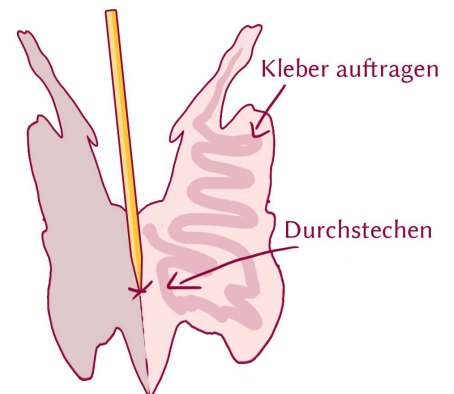
Let the muffins cool down, get them out of the pan /remove the paper cups and turn them around.

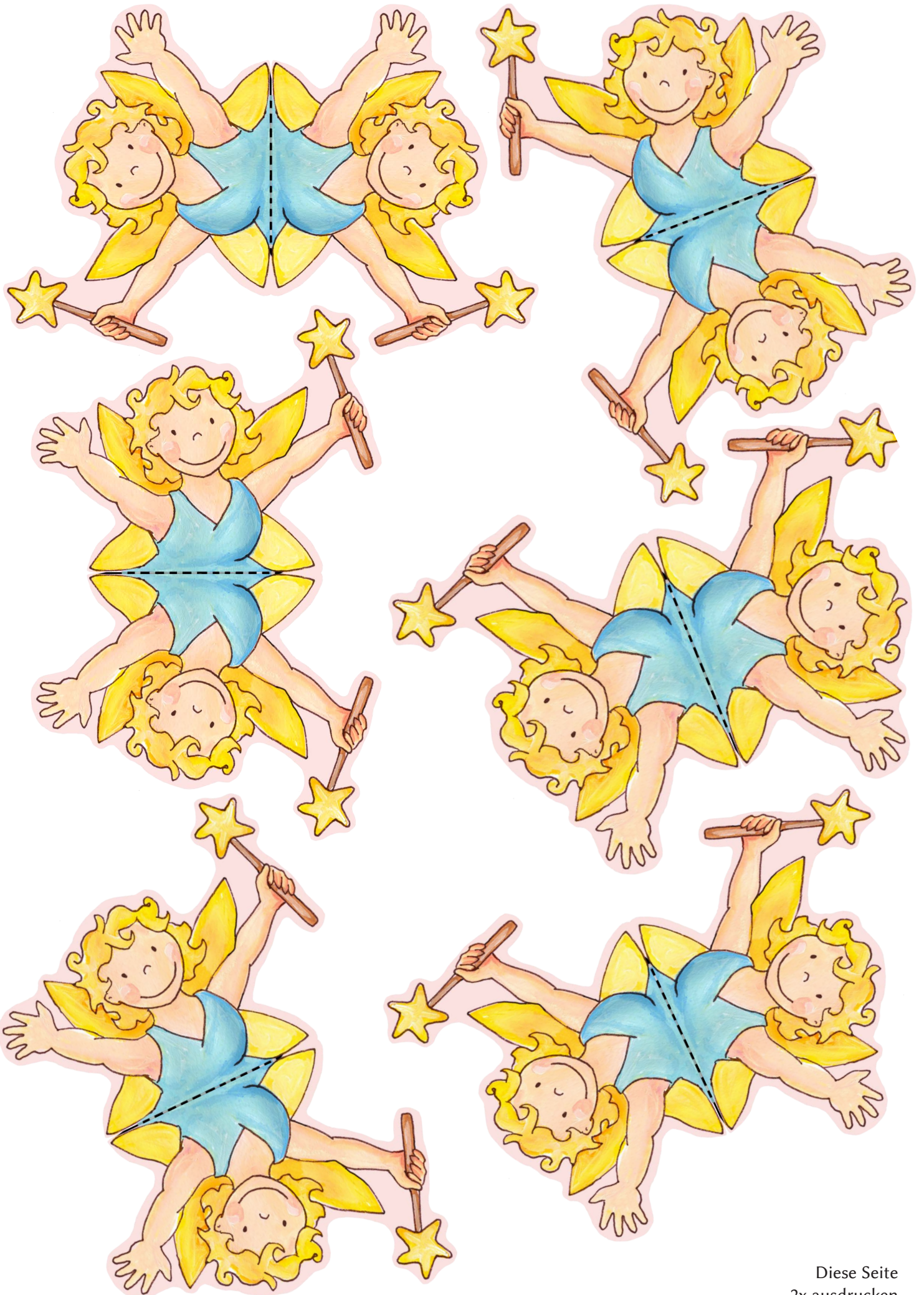
Combine icing sugar with fruit juice to an icing. Use food coloring, if you like. Spread over the muffins and decorate.
Let icing dry.

For the fairies, print out the patterns (colour in if you like) and cut out the fairies.

Fold the fairies at the dotted line, put a tooth pick in the fold and glue together.

Place the fairies on the muffins.







Zum selber ausmalen.
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