

# Christmas Recipes

## Coffee Cup Extra Moist Cup Cakes

Extra Moist Cake mixes are perfect for making all your cup cakes, tray bakes, muffins and loaf cakes. Simply add oil, egg and water for really moist eating cakes.

The beauty of Extra Moist is that it tastes just as good frozen as it does fresh, so during the busy Christmas period for convenience finished cakes can be frozen or you can even make the batter up the day before and store it in the fridge overnight then tray up in the relevant format the following day - freeing up your mixers for other things.

### Recipe

- 1 Place mix into bowl and add egg and half the water over 1 minute on slow speed, scrape down.
- 2 Mix for 3 minutes on medium speed.
- 3 Add oil and remaining water over 1 minute on slow speed, scrape down.
- 4 Mix for 3 minutes on medium speed.
- 5 Bake at 170°C for 15-20 mins
- 6 Top with Craigmillar Vanilla frosting and mini marshmallows. Place the top half of a candy cane into the side of cup cake for the handle.



## Caramel Crispie Cake recipes made using Craigmillar Caramel

Christmas is a really busy time for bakers with all the additional seasonal lines that have to be produced. These Caramel Crispie cake recipes are easy to produce and since they are a 'no bake' recipe your ovens can be freed up for other things. They are made using Craigmillar Caramel which is a traditional Caramel made with condensed milk to give a rich caramel flavour.

### Crispie the Snowman

You will need:

- 2 parts Rice Crispies to
- 1 part Craigmillar Caramel
- Craigmillar Chocolate Crembel
- Craigmillar Vanilla Crembel

No Bake Recipe

- Place rice crispies in a bowl.
- Heat caramel and blend together.
- Spread into tray bake, level and leave to set.
- Cut with snowman cutter and decorate - for hat dip with Chocolate Crembel, pipe with Vanilla and Chocolate Crembels for outline and eyes.



### Sleigh Caramel Crispies

You will need:

- 2 parts Rice Crispies to
- 1 part Craigmillar Caramel

No Bake Recipe

- Place rice crispies in a bowl.
- Heat Craigmillar Caramel and blend together.
- Spread into tray bake and level and leave to set.
- Cut into oblong shapes.
- With Fondax, affix candy canes to bottom of sleigh and mint imperials to top.



### Caramel Crispie Reindeers

You will need:

- 2 parts Rice Crispies to
- 1 part Craigmillar Caramel
- Craigmillar Chocolate Crembel

No Bake Recipe

- Place rice crispies in a bowl.
- Heat caramel and blend together.
- Spread into tray bake, level and leave to set.
- Cut into oblong shapes, insert lolly stick and decorate with Chocolate Crembel for antlers and eyes and a smartie for nose.

