

DRIED “CHERRY CHERRY” BUNS/CUPCAKES

Makes 16

Ingredients:

8 fl oz (250ml) Plain yoghurt

6 oz (170gms) Dried cherries

4 oz (115gms) Butter (at room temperature)

6 oz (170gms) Caster sugar

2 eggs (at room temperature)

1 tsp Vanilla essence

7 oz (200gms) Plain flour

2 tsp Baking powder

1 tsp Bicarbonate of soda

Pinch of salt

METHOD:

In a mixing bowl, combine the yoghurt and cherries, cover and stand for 30 minutes

Preheat the oven 350°F/180°C usually mark 4, grease 16 bun tray cups or you can use paper bun cases.

With an electric mixer, cream the butter and sugar together until light and fluffy.

Add the eggs, one at a time, beating well after each addition.

Add the vanilla and cherry/yoghurt mixture and stir to blend. Set aside.

In another bowl, sift together the flour, baking powder, bicarbonate of soda, salt, fold into the cherry mixture in three batches.

Fill the prepared cups or paper cases two thirds full, for even baking, bake until the tops spring back when touched lightly, approximately 20 minutes. Transfer to a rack to cool.

You can top with water based icing or dust with icing sugar.