

Bunny Cakes

Ingredients

75g/3oz caster sugar

75g/3oz soft margarine

100g/4oz Loprofin mix

½ teaspoon baking powder

50ml/2fl.oz water



Glaze Icing

100g/4oz icing sugar

Water to mix

Jelly Tots, etc. for decoration

Oven: 375°F/190°C/Gas Mark 5

Method

1. Cream together the sugar and margarine until light and fluffy.
2. Sieve together the low protein flour mix and baking powder and fold into the creamed mixture.
3. Gradually add the water, mixing it well in.
4. Fill paper cases two thirds full.
5. Bake in a preheated oven for 20 minutes.
6. Place on a cooling tray.
7. When cold, spread a little glaze icing on top, and then use the Jelly tots to make the face of a rabbit.

This recipe was provided by Nutricia Metabolics