



Fairy cakes



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- Recipe:
- 100g caster sugar
- 100g soft margarine
- 100g self raising flour
- 2 eggs
- Paper cake cases
- In a large bowl cream together the sugar and margarine until pale in colour and fluffy. Use a **wooden spoon**.
- In a jug break the eggs and beat together with a fork.
- On a plate, sieve the flour.
- Slowly add the eggs a bit at a time still beating the mixture.
- Then fold in half the flour with a **metal tablespoon** then fold in the rest of the flour in a figure of 8 motion. Make sure there are no lumps left.
- Place the cake cases in the tins and half fill with the mixture.
- Bake for approximately 15 minutes until golden and springy to touch.



Icing ingredients:

- Butter icing: 50g butter or margarine and 100g sieved icing sugar.
- Glace icing: 100g sieved icing sugar and 1 x 15ml warm water.
- Chocolate icing: this is a good quality chocolate that has been melted and can be drizzled over a cake.