



Fairy Cakes



Ingredients

100g caster sugar

100g softened butter (for cakes)

200g softened butter (for icing)

100g self-raising flour

2 eggs

1 teaspoon vanilla extract

200g icing sugar

Food colouring, sprinkles, marshmallows or any other decorations that you fancy

Equipment

Oven

Fairy cake tray with room for 12 fairy cakes

12 fairy cake cases

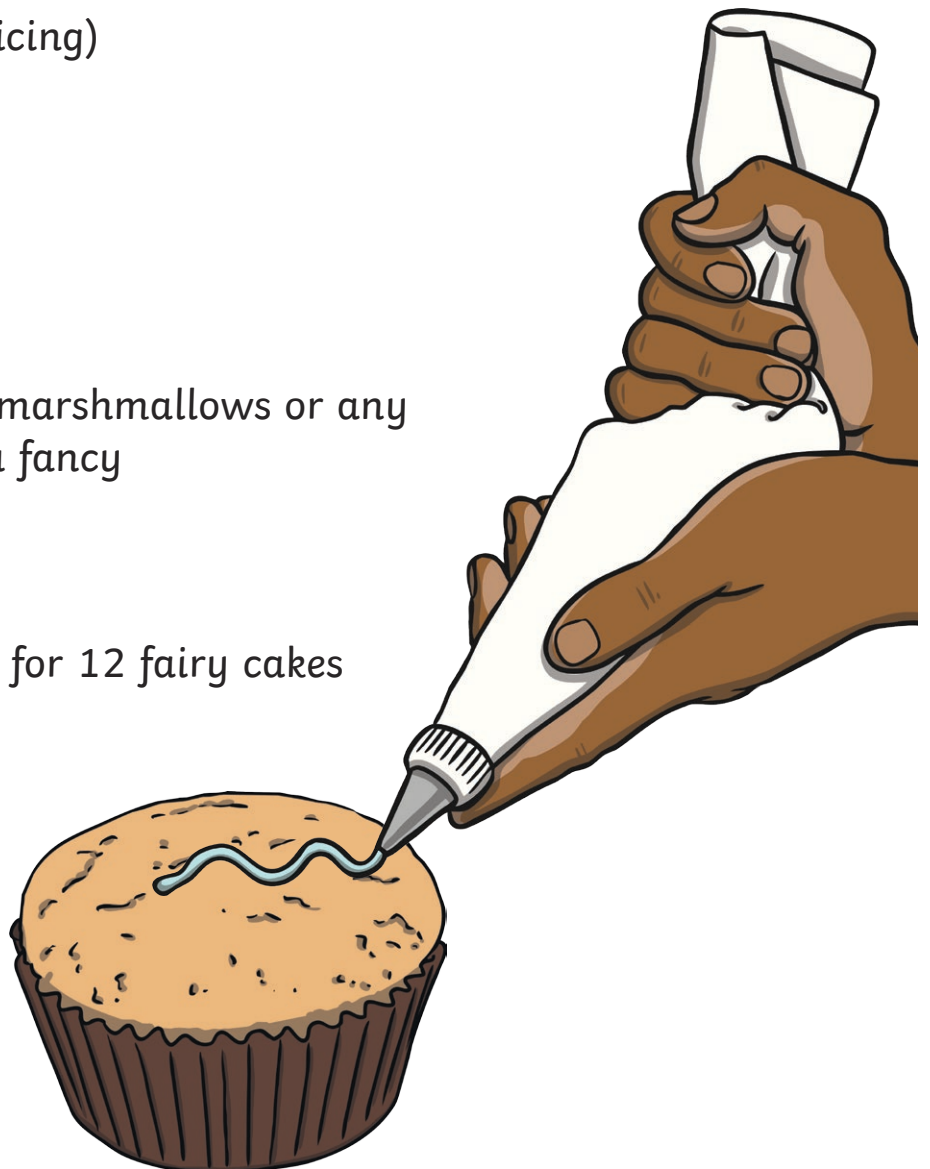
Large mixing bowl

Small mixing bowl

Wooden spoon

Fork

Icing bag



Method

1. Turn the oven on at 180°C or gas mark 4.
2. Put a paper fairy cake case in each hole of your fairy cake tray.
3. Put the sugar and 100g of butter in the large mixing bowl and mix it together. The butter needs to be soft so that you can really work it together with the sugar. It should be fluffy and creamy once combined.
4. Sift the flour into the bowl. This gets rid of any horrid lumps and make the flour nice and airy so you have light fairy cakes. Fold the flour into the sugar and butter.
5. Break the eggs into the small mixing bowl. Fish out any bits of shell that accidentally drop in and whisk the eggs together with a fork.
6. Add the vanilla extract and the eggs to the butter, sugar and flour mixture and mix together.
7. Divide the cake mixture out evenly between the 12 fairy cake cases.
8. Put the tray in the oven for 20 minutes. The fairy cakes should be golden once cooked.
9. Whilst the fairy cakes are cooking, wash and dry the large mixing bowl. Add the remaining 200g of softened butter to the bowl. Sift the icing sugar into the butter and mix together. The icing should be smooth and creamy. You can add a drop of food colour at this point if you want coloured icing.
10. Put the icing into the bag, ready to ice the cakes.
11. Once the fairy cakes have cooked, let them cool completely in the tray. When the cakes are cool, pipe the icing onto each fairy cake. Letting the cakes cool fully stops the icing from melting!
12. Decorate the cakes with your choice of sweets and sprinkles!
13. Serve your yummy fairy cakes and enjoy!

