



## Let's Get Baking - Fairy Cakes

A great recipe to teach children how to make fairy cakes  
- guaranteed fun kitchen activity!



### Ingredients

100g caster sugar  
100g very soft butter  
100g self-raising flour  
2 eggs  
1 tsp vanilla extract

#### For the icing

200g very soft butter  
200g icing sugar  
food colouring, sprinkles,  
marshmallows etc

#### Nutrition: per cake

kcal:	331
fat:	22g
saturates:	13g
carbs:	39g
sugars:	27g
fibre:	0g
protein:	2g
salt:	0.5g

### Method

#### STEP 1

Turn the oven on to 180C/160C fan/gas 4. Put a paper case in hole of a 12-hole bun tin.

#### STEP 2

Put the sugar and butter (it must be soft or you won't be able to mix it properly) in a bowl and mix it together. Sift in the flour.

#### STEP 3

Break the eggs into a separate bowl (spoon out any bits of shell that fall in) and add them to the bowl with the vanilla. Mix everything together.

#### STEP 4

Divide between the cases using a spoon, scraping it off with a knife. Put the tray in the oven for 20 minutes.

#### STEP 5

Mix the butter and icing sugar to make a creamy icing. Add colouring, if you like. Push an icing nozzle into an icing bag, then scoop in the icing.

#### STEP 6

Let the cakes cool completely in the tray. Pipe icing onto each cake and decorate with marshmallows or sprinkles, or whatever you like.