



Fairy Cakes

100



- 100g



Caster sugar

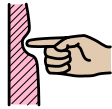
100



- 100g



very



soft



butter

100



- 100g



self

raising



flour

2



- 2

eggs

1



- 1

tsp

Vanilla



extract



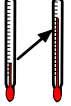
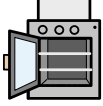
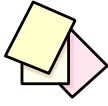
+



- Icing sugar and sprinkles to

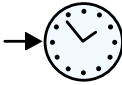


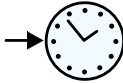
decorate

1   180°C    
 1. Heat oven to 180c. Put paper cases in



bun tin.

2   +  → 
 2. Mix the butter and caster sugar until creamy.

3    →   
 3. Beat in the eggs until smooth, then sift

     
 in the flour. Stir flour in gently.

4 $4 \div 2 =$  |  |  + 
 4. Divide the mixture between the cases and bake

1520   
 for 15-20 minutes. Leave to cool.



Icing

for



Fairy Cakes



- Icing Sugar



- Water



- Food colouring if using



- Sprinkles for decorating



+



1. Mix the icing sugar and water. Add colouring if using.

2



+



2. Spread icing sugar on cooled cakes and decorate to taste.