

Fairy cakes

The perfect thing for any afternoon of fairy fun is to make some gorgeous fairy cakes for all your friends. They're really easy – you just need to ask an adult to help you out!

Fairy Cakes Recipe

(Makes 20 cakes)

100g/ 4oz of butter
100g/ 4oz of caster sugar
2 beaten eggs
100g/4oz of self raising flour
50g/2oz of sultanas or if preferred the same amount of chocolate chips or cherries. (If you want to attract some real fairies – chocolate is their favourite food!)

One bun tray
Cake cases
Mixing bowl

Method

Fairy cakes

- 1: Ask an adult to pre-heat the oven to 180°C or Gas Mark 5
- 2: Put the cake papers into the bun tin.
- 3: Cream the butter and sugar together until it looks pale and fluffy (get your adult to help you again!)
- 4: Beat in the eggs a little at a time, beating well after each one.
- 5: Fold in the flour and then the fruit or whatever you have chosen.
- 6: Spoon the mixture into the paper cases only half filling each one (not too much or they'll overflow!)
- 7: Bake for 15 - 20 minutes or until golden
- 8: Place on a cooling rack until cool.



For the icing – a few teaspoons of icing sugar, a few drops of water, pink food colouring (optional)

For decoration – hundreds and thousands, chocolate sprinkles, tiny silver balls, jelly tots or anything you want to!

Icing

1. Put a few teaspoons of icing sugar in a bowl.
- 2: Mix the icing sugar carefully with a few drops of cold water until it's like a thick paste.
- 3: Add the tiniest drop of food colouring and carry on mixing the icing until it's smooth.

Decoration

When the cakes are cool decorate with a spoonful of icing, and a sprinkle of whatever treats you like to make them look pretty!