



Fairy Cakes

(makes 12)

Ingredients:

170g butter, soft

170g caster sugar

170g self raising flour

3 eggs

1 teaspoon baking powder

Method:

Preheat your oven to 180C.

Line a cupcake/muffin tin with cupcake cases.

Put the butter and sugar into a mixing bowl.

Mix together until creamy and fluffy.

Add the eggs and mix again for 20 or 30 seconds.

Sieve in the flour and baking powder.

Fold in with a spoon/spatula until all the flour is mixed through.

Divide evenly into buncases - don't fill them right to the top.

Bake for 15-18 mins, or until a skewer comes out clean.

Leave in the tin to cool for a few minutes, then put on a wire rack to cool fully.



NOTE - Decorate however you like!

For example cut the top of the cake off, put in a spoon of jam then a spoon of whipped cream and put the top back on.