








★ Fairy Cakes






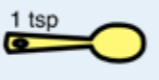



Simple to make and absolutely delicious!

Involve the children in decorating and you will have just as much fun decorating as you will eating them.

Ingredients




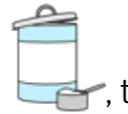






- 100g butter 
- 2 eggs 
- 2 tsp vanilla extract 
- 200g caster sugar 
- 100g self raising flour 
- 150g icing sugar 
- Decorations 

Equipment

- Oven 
- Knife 
- Serving bowl 
- Tea spoon 
- Cupcake cases 
- Spoon 
- Muffin tray 

Boardmaker symbols of ingredients and equipment feature within this recipe – many thanks to Tobii Dynavox for permission to use these symbols.
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Method

- 1. Preheat the oven  to 170°C (fan 150°C, gas mark 3). Line a muffin tray with 10-12 paper cases .
- 2. Beat together the butter  and sugar , then add in the eggs  one at a time mixing between each addition. Add the vanilla extract.
- 3. Carefully fold in the flour .
- 4. Spoon  the mixture into the paper cases evenly.
- 5. Bake for 15-20 minutes or until they are golden on top. Insert the tip of a knife  into the cases to check that they are baked throughout. If they are ready the knife should be clean when removed from the sponge.
- 6. Allow to cool.
- 7. To make the icing, add a few drops of water to the icing sugar  until the consistency becomes smooth and glossy. If needed add more water or if the icing becomes too runny add a bit more icing sugar.
- 8. Spoon the icing onto each cake and get as creative as possible with your decorations .
- 9. Enjoy!

