

Making fairy cakes

Cake ingredients

125g margarine
2 eggs
1tsp vanilla essence
125g self raising flour
1tsp baking powder
125g caster sugar

Icing ingredients

100g icing sugar
2tbsps water or lemon/orange juice
Sprinkles for topping



Making fairy cakes

1.

Heat oven to 190°C
or Gas Mark 5.

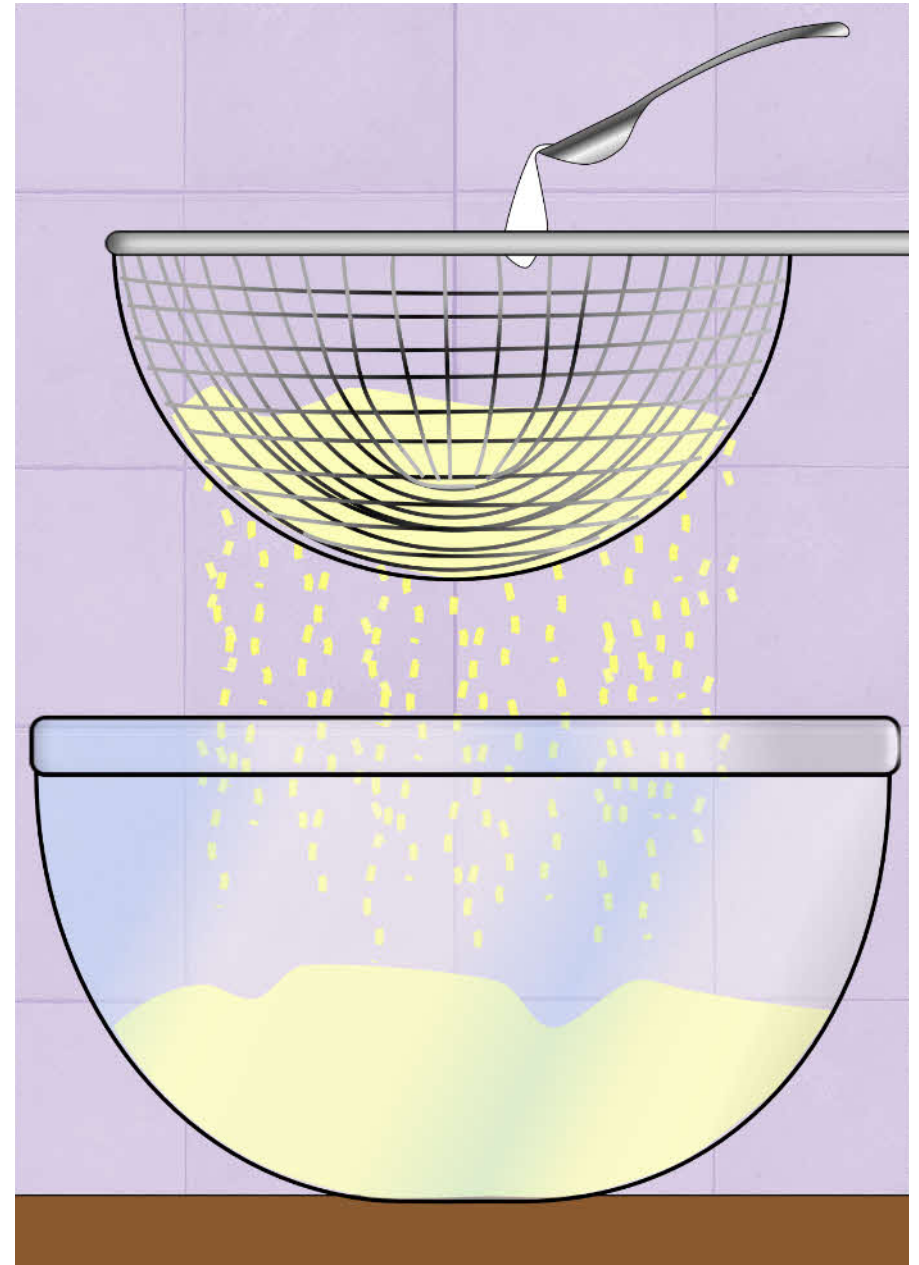
Place paper cases
in cake tray holes.



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2.

Sieve flour and
baking powder
into a bowl.



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3.

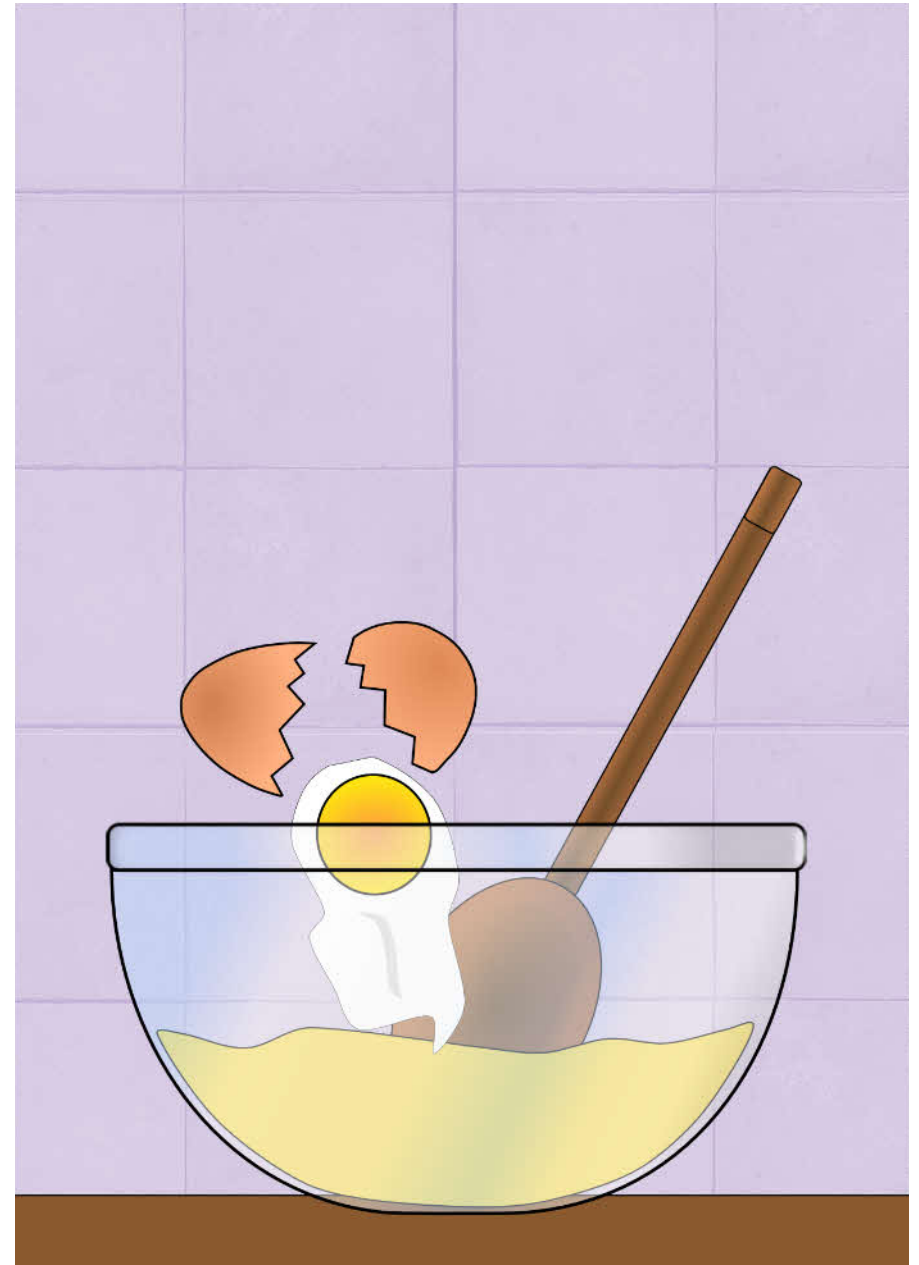
Beat together the
margarine and
sugar in another
bowl.



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4.

Beat in the eggs
one at a time.



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5.

Add vanilla essence.



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6.

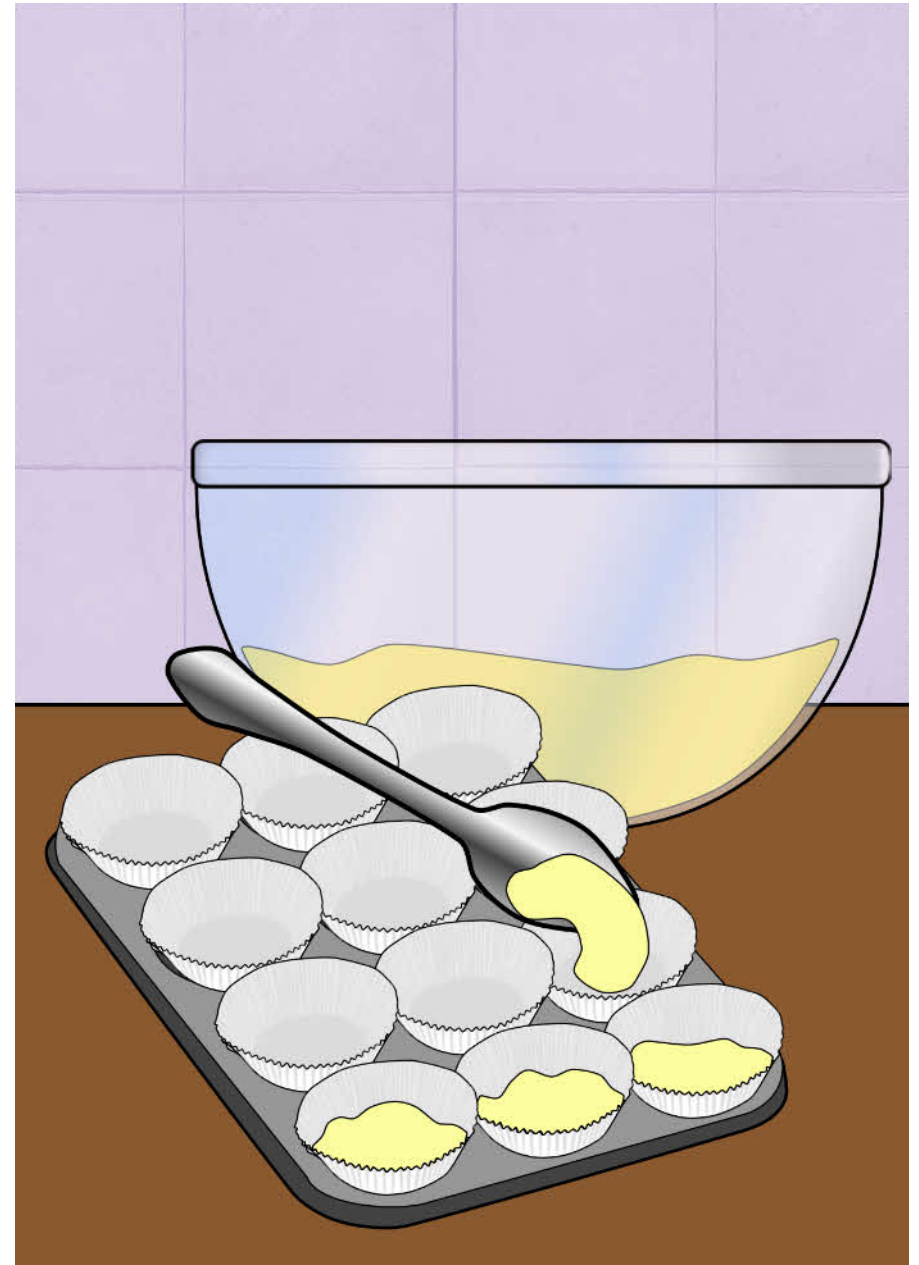
Mix in the flour and
baking powder.



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7.

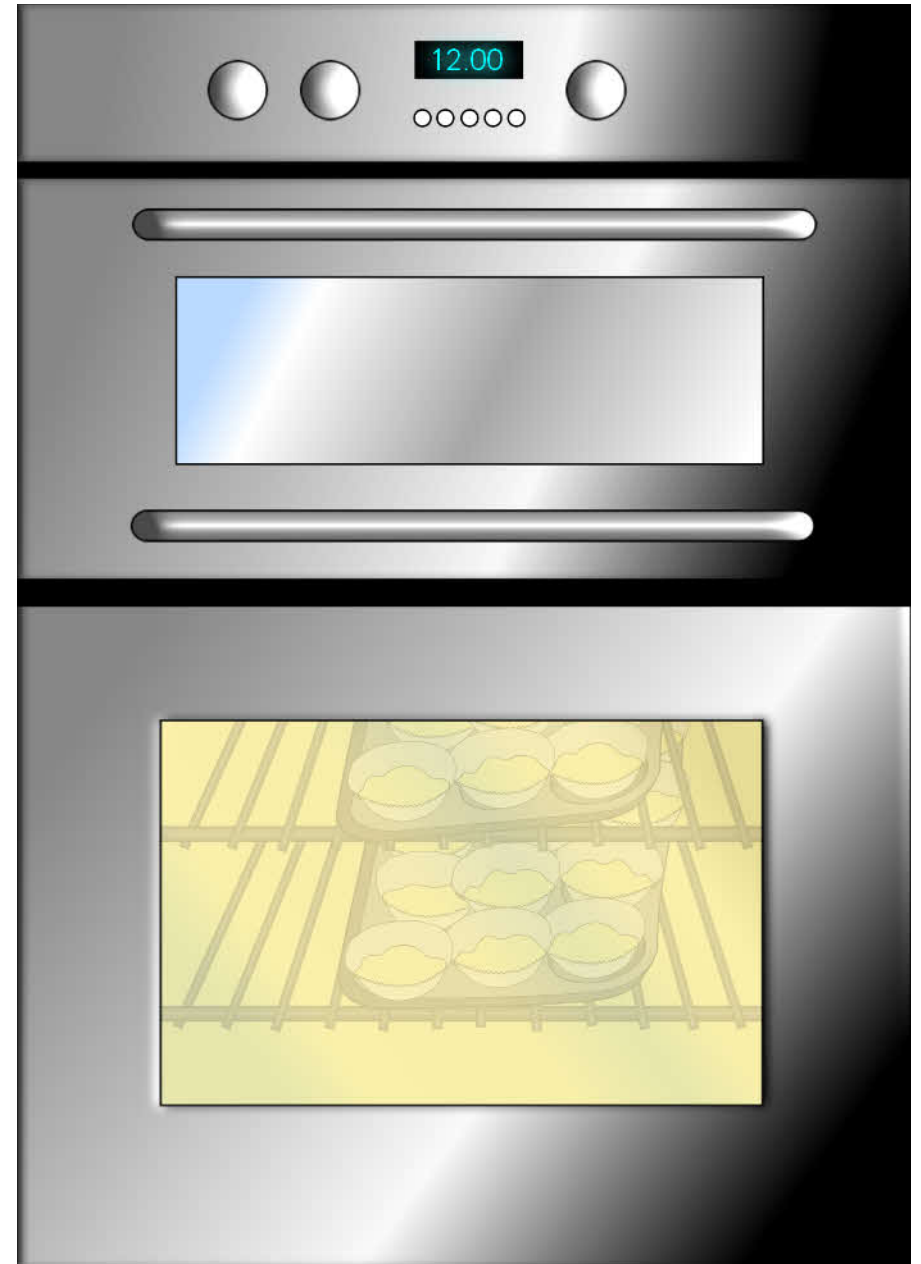
Spoon the mixture
into the paper cases.



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8.

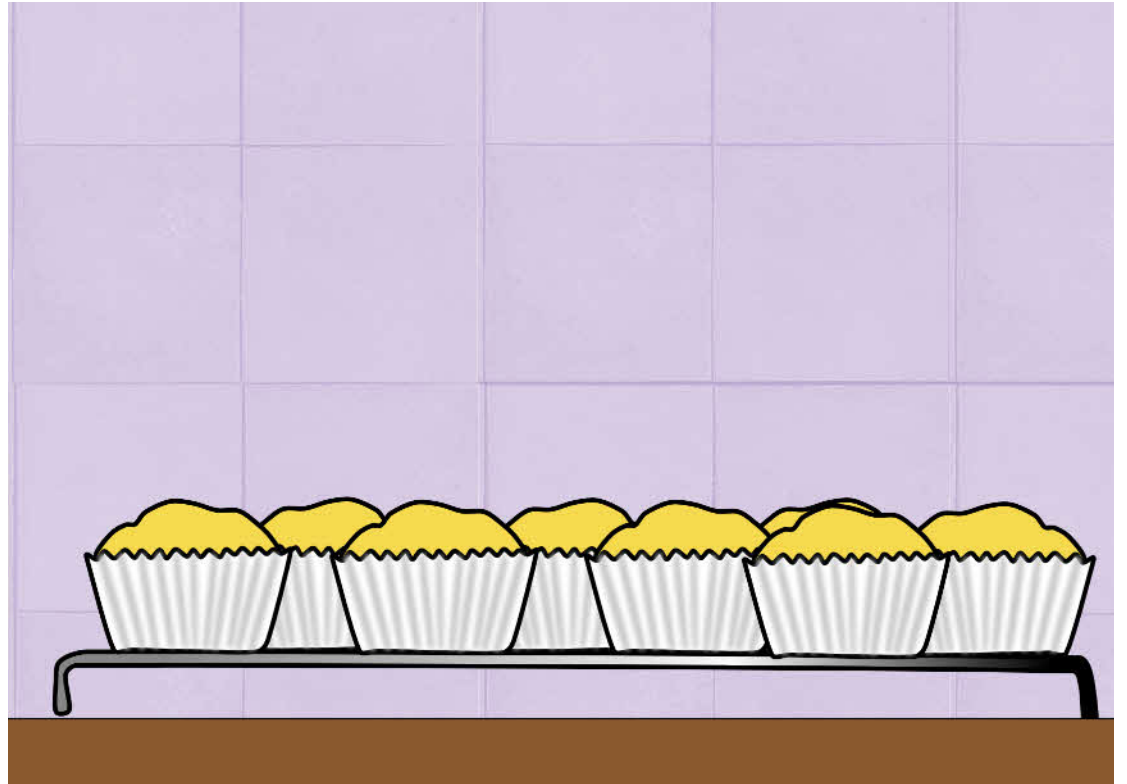
Bake in the oven for around 12 minutes, until risen and golden on top.



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9.

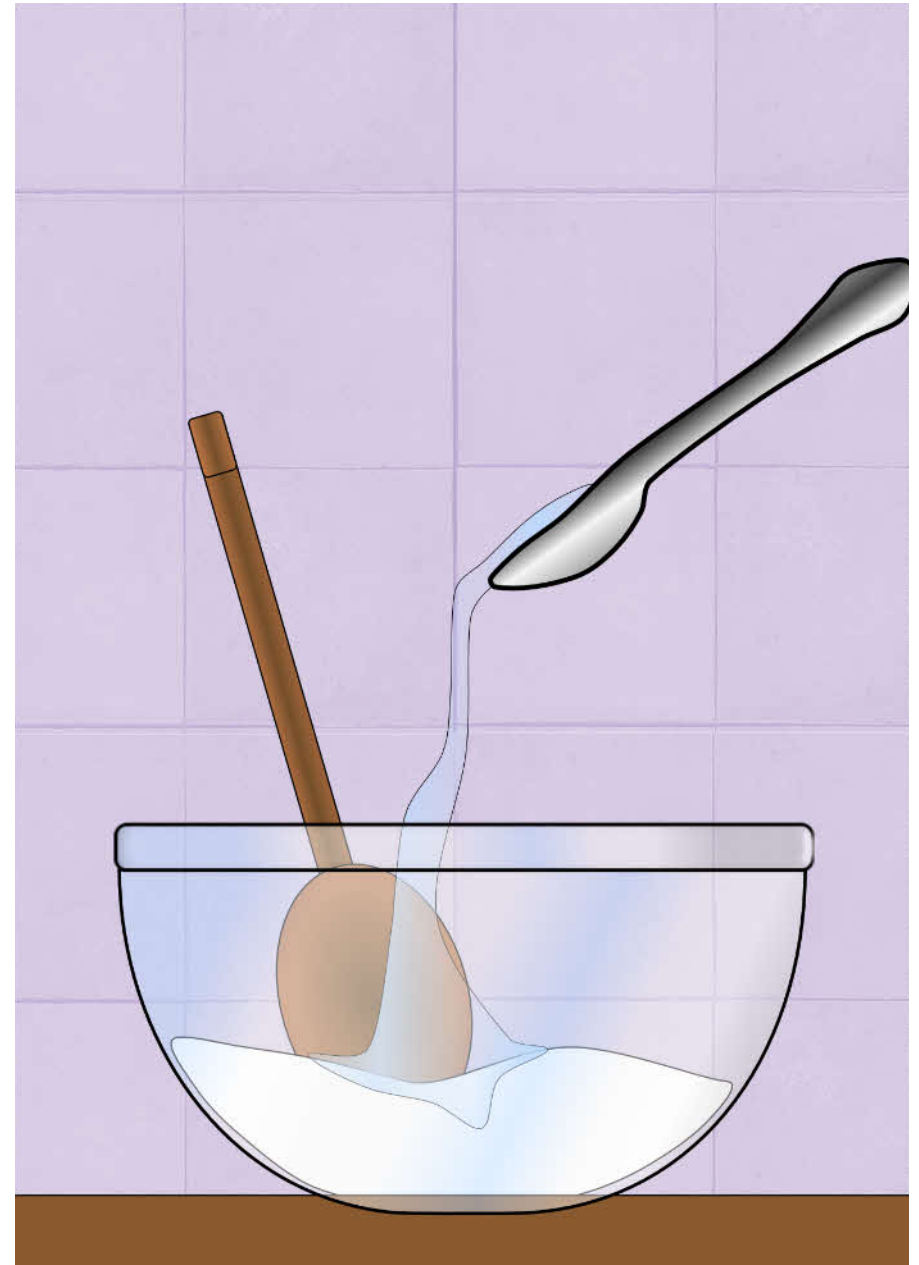
Cool on a wire rack.



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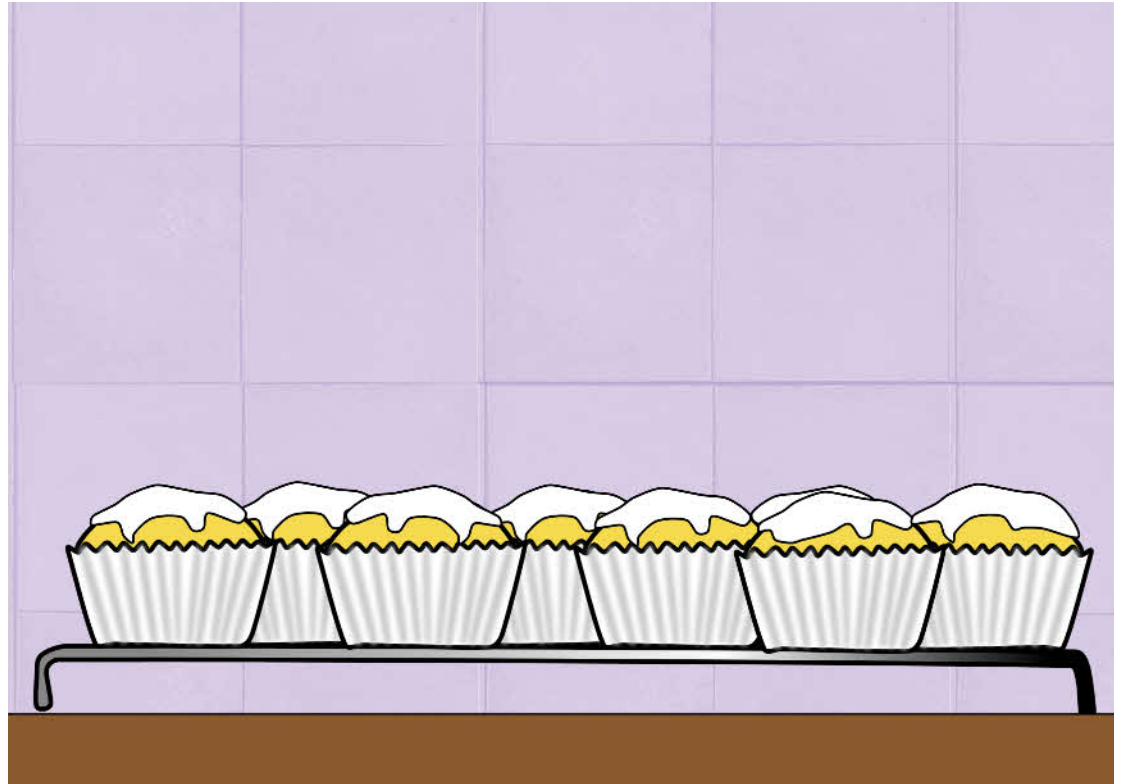
10.

To make the icing,
mix the icing sugar
and water or
lemon/orange juice
in another bowl.



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11.
Ice the cakes.



Making fairy cakes

12.

Cover with sprinkles
and enjoy!

