

## ***Making individual fairy cakes***

### **What you need:**

- Bowl for each child
- Teaspoon for each child
- Table spoon for each child
- Paper cake cases
- Baking trays

### **Ingredients (each child):**

- 1 tblsp self-raising flour
- 1 tsp soft margarine
- 1 tsp sugar
- 2 tsp chocolate drops
- 2 tblsp milk and egg mixture (2 eggs and 1 pt milk)

### **Icing ingredients**

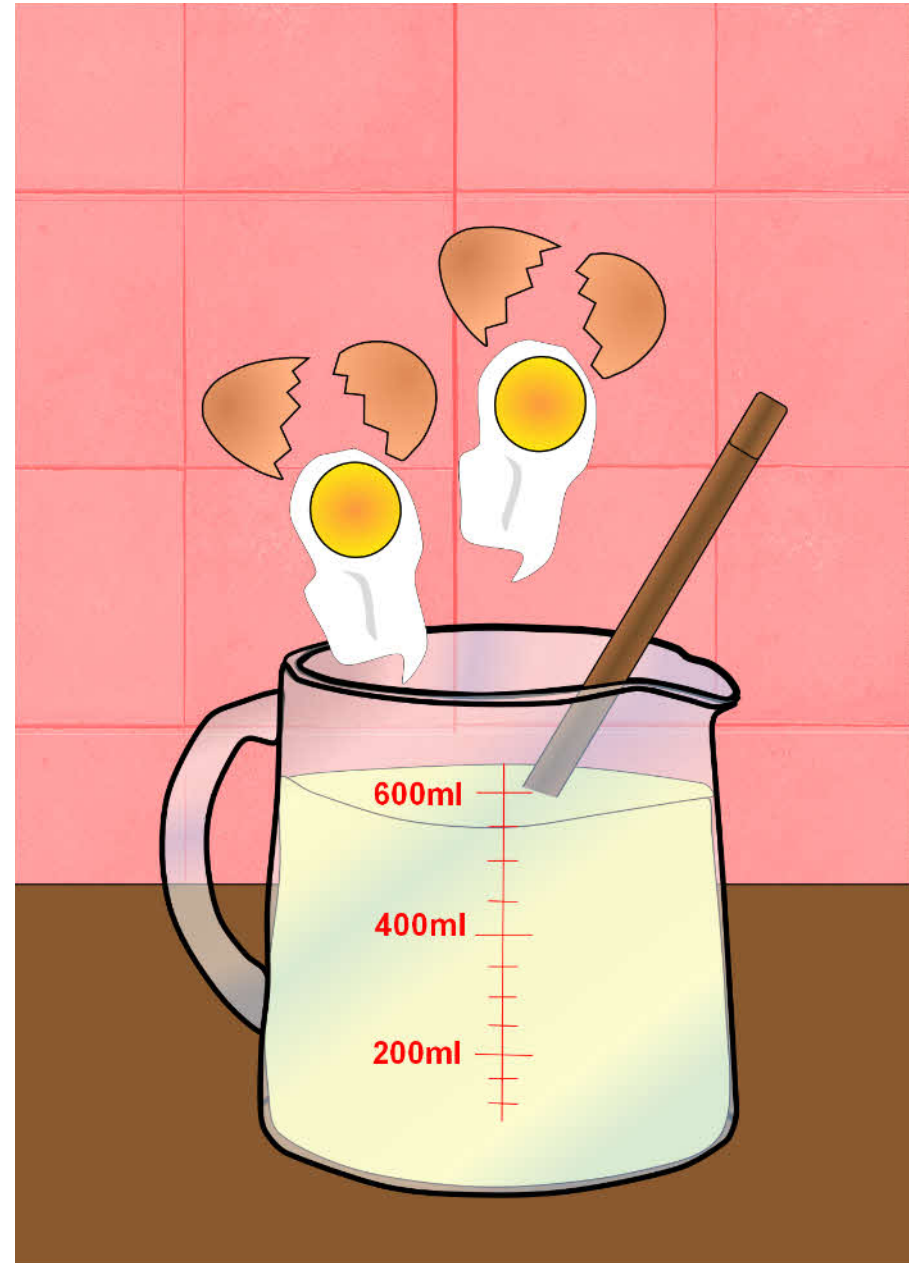
- 100g icing sugar
- 2tbsps water or lemon/orange juice
- Sprinkles for topping



## *Making individual fairy cakes*

**1.**

Mix eggs with milk.



## *Making individual fairy cakes*

Each child in their own bowl:

**2.**

Put 1 tablespoon  
self-raising flour in  
a bowl.

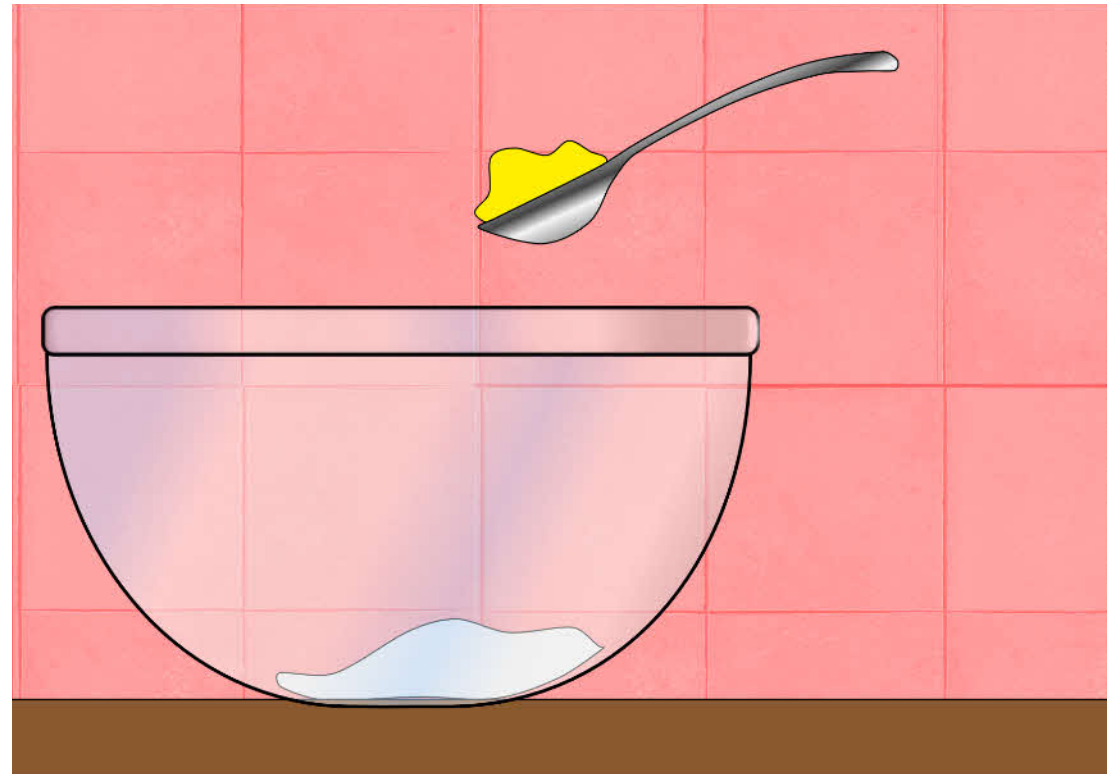


## *Making individual fairy cakes*

Each child in their own bowl:

**3.**

Then add 1  
teaspoon margarine.

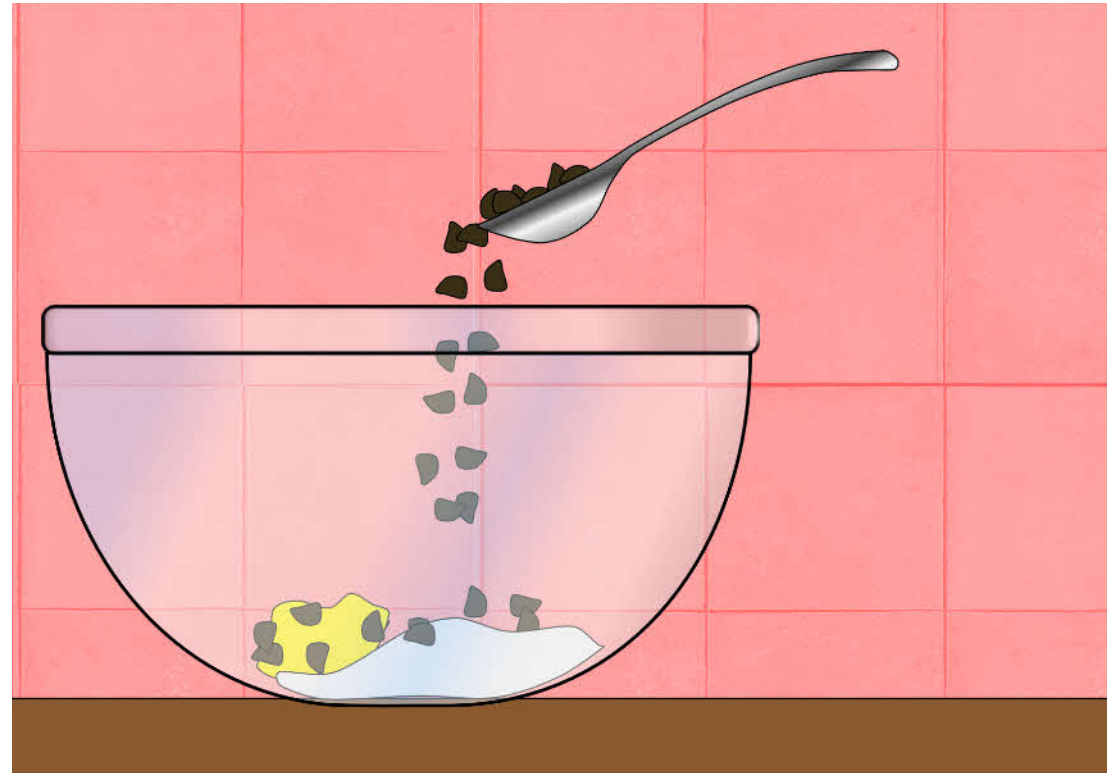


## *Making individual fairy cakes*

Each child in their own bowl:

**4.**

Add 2 teaspoons  
chocolate drops.

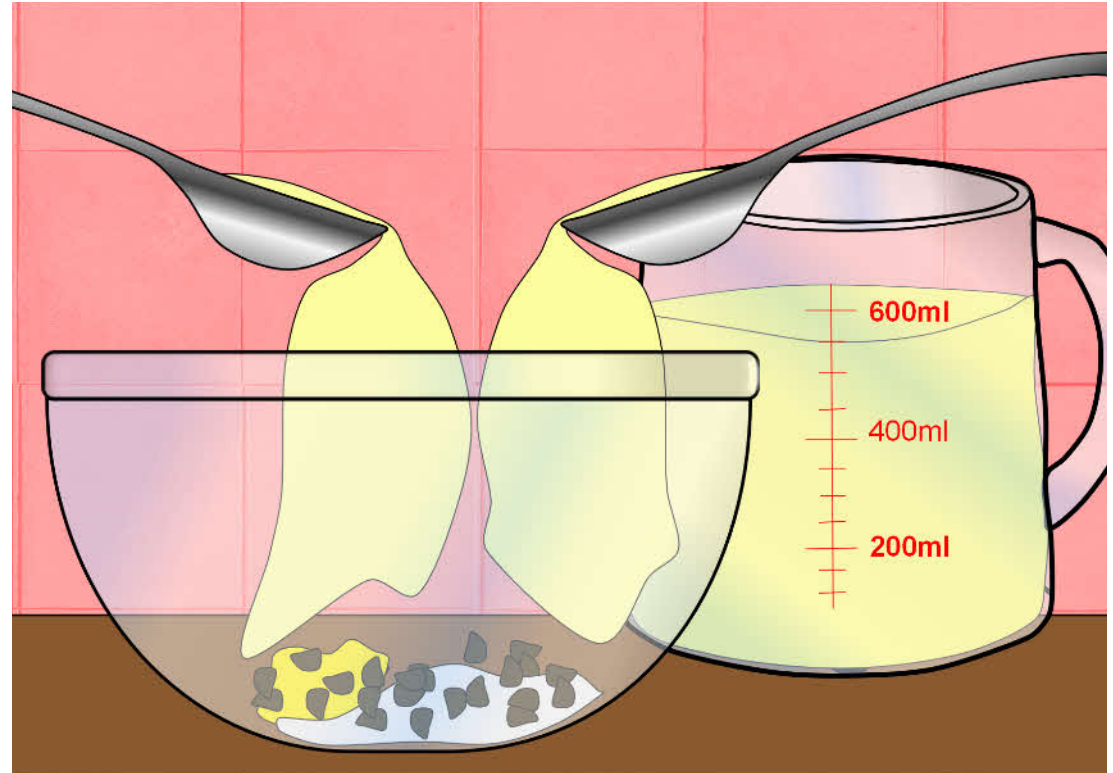


## *Making individual fairy cakes*

Each child in their own bowl:

**5.**

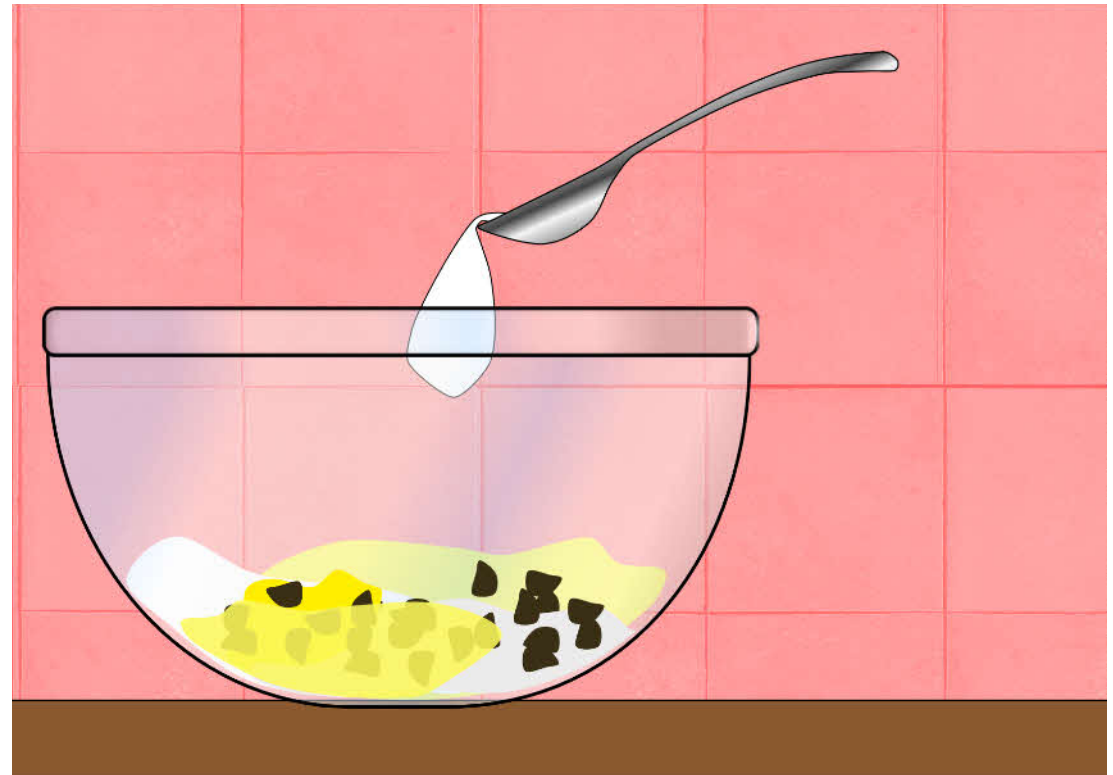
Next, add 2  
tablespoons milk  
and egg mixture.



## *Making individual fairy cakes*

Each child in their own bowl:

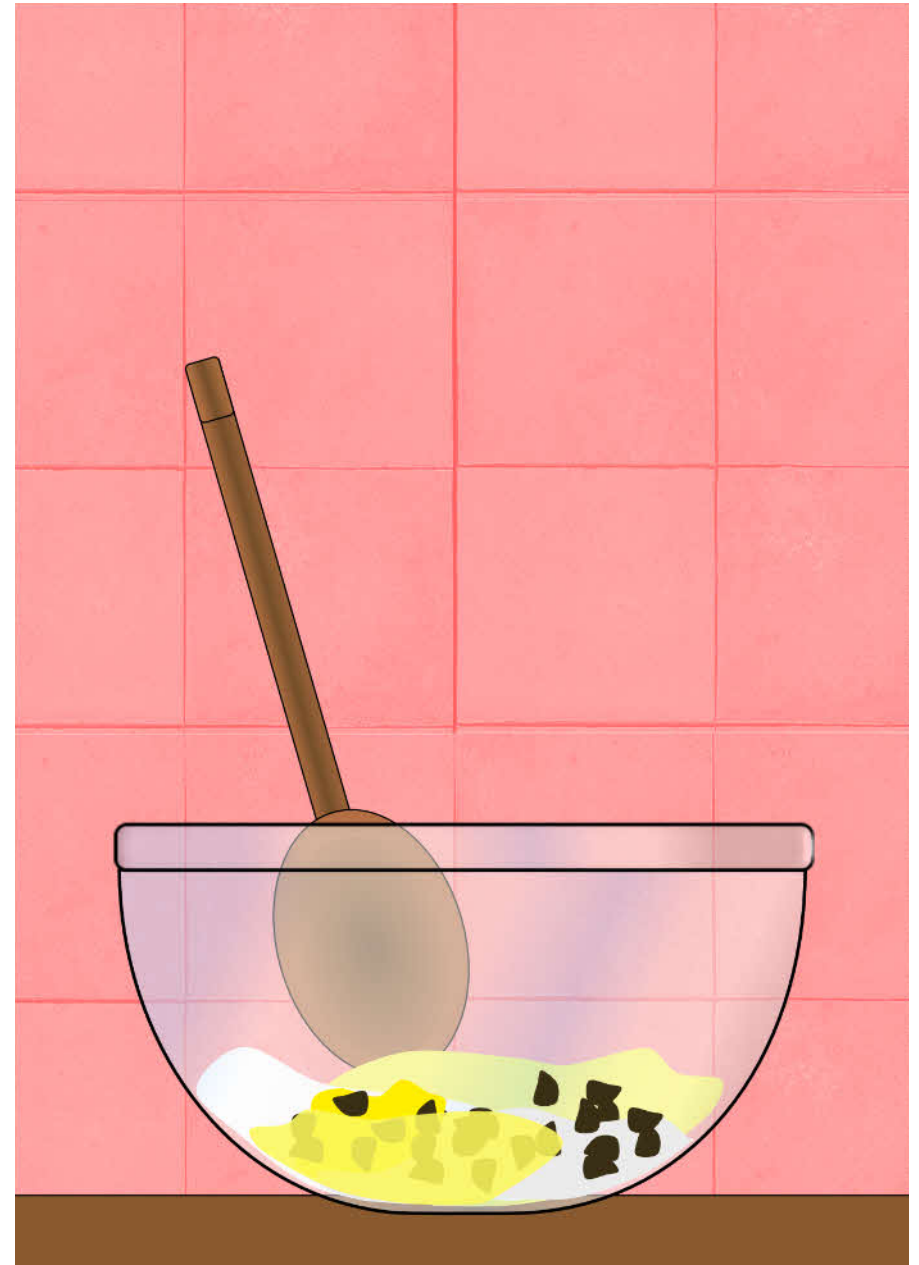
**6.**  
Then add 1  
teaspoon sugar.



## *Making individual fairy cakes*

Each child in their own bowl:

**7.**  
Mix the ingredients  
well.



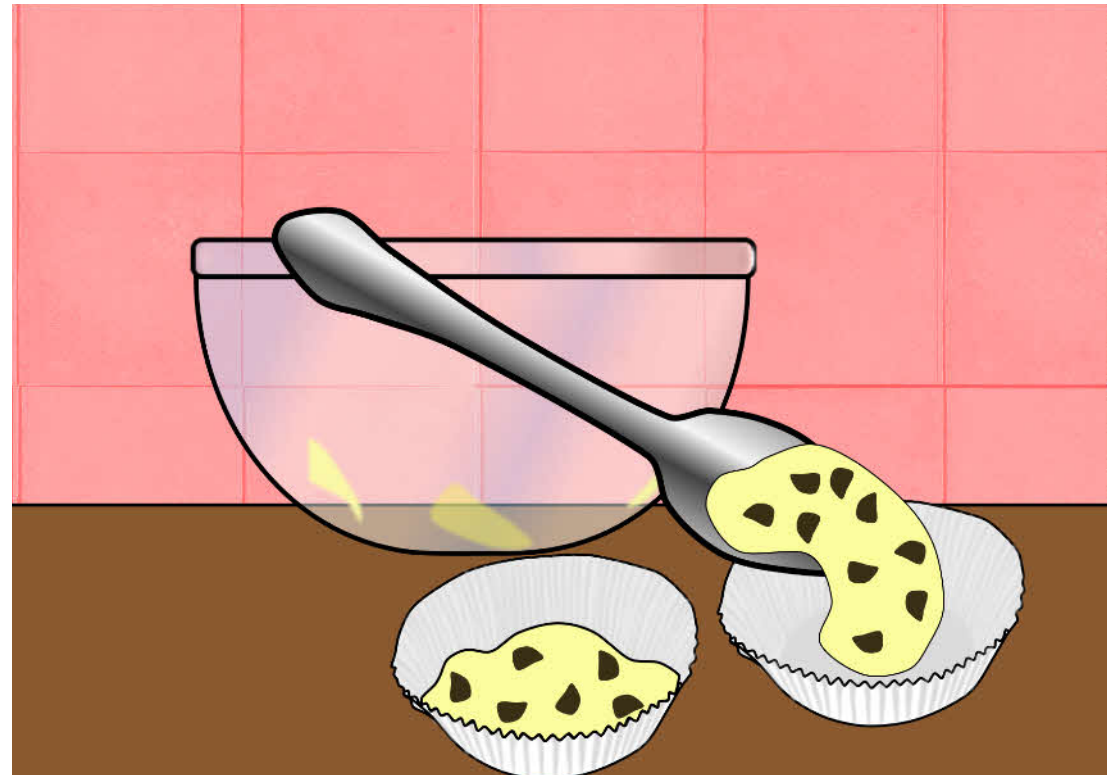


## *Making individual fairy cakes*

Each child from their own bowl:

**8.**

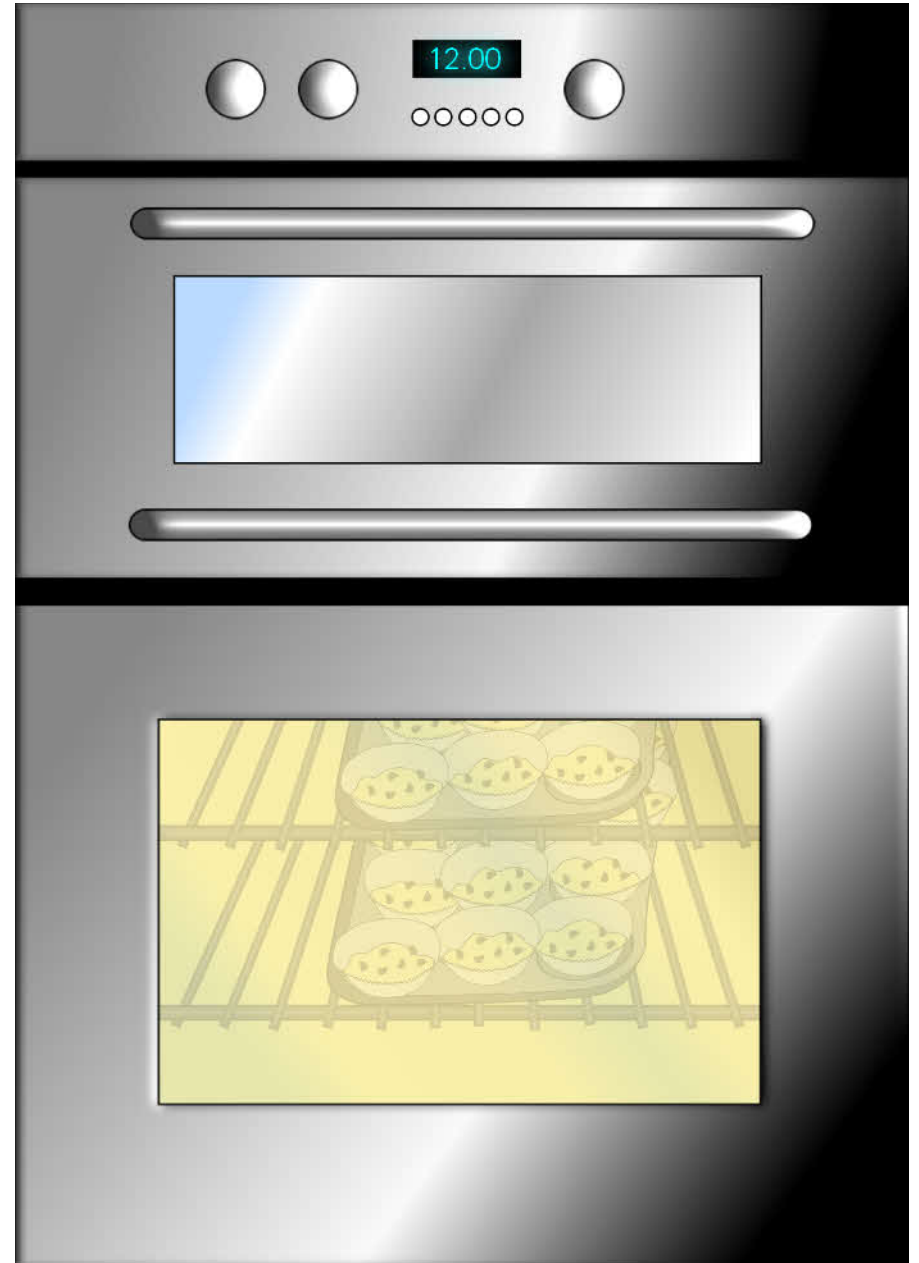
Spoon the mixture  
into paper cases.



## *Making individual fairy cakes*

**9.**

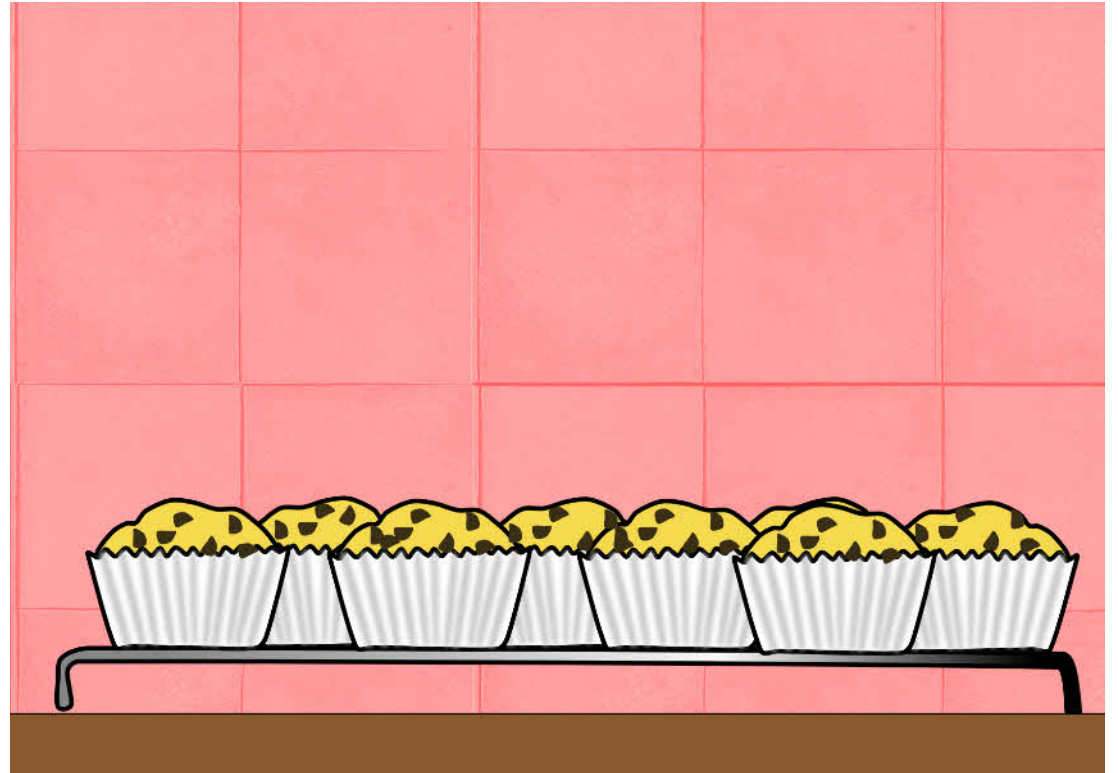
Bake in an oven at  
200°C/Gas Mark 6  
for 10 minutes.



## *Making individual fairy cakes*

**10.**

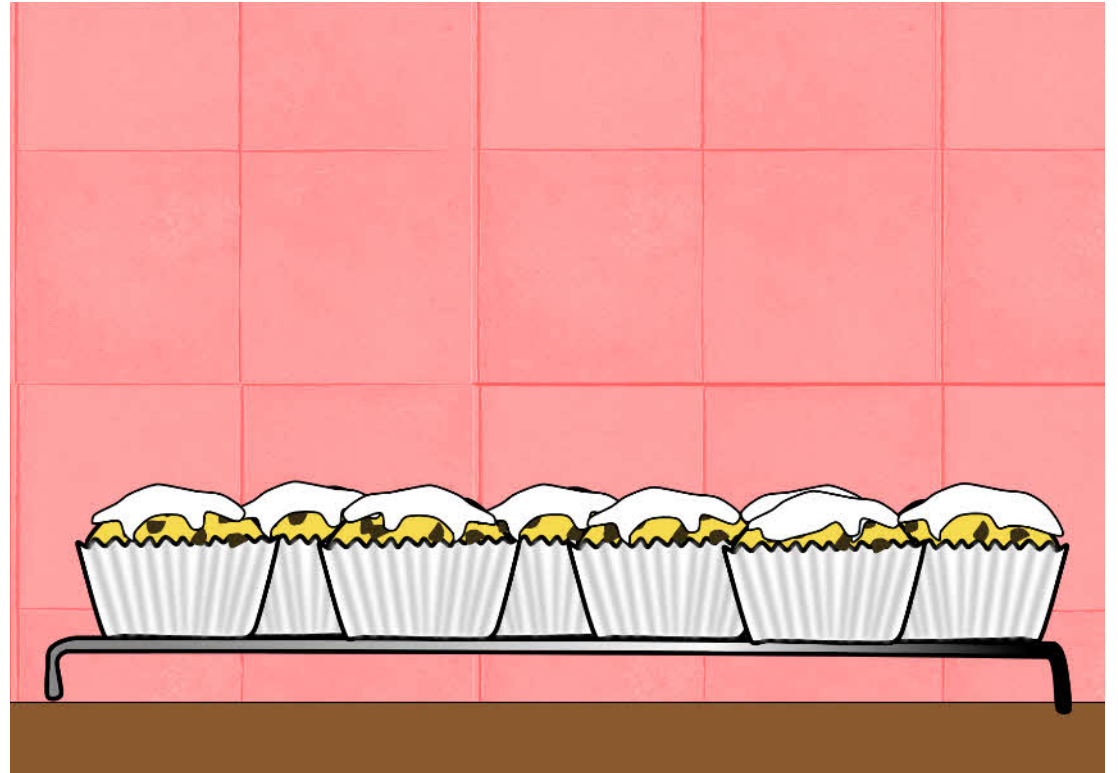
Cool on a wire rack.



## *Making individual fairy cakes*

**11.**

Ice the cakes.



## *Making individual fairy cakes*

**12.**

Cover with sprinkles,  
*and enjoy!*

