

## **Fairy cakes**

### **Recipe**

#### **Ingredients**

100g Margarine  
100g Sugar  
2 Eggs  
100g Self Raising Flour  
12 Bun Cases  
Icing sugar and decorations



Container to take them home

#### **Method**

- Preheat the oven to 180°C
- Cream together the margarine and sugar in a bowl using the white spoon
- Beat the eggs in a separate bowl and add gradually to the margarine and sugar, mixing it in as you go
- Sift in the flour a little at a time and fold in gently until mixed thoroughly
- Put the bun cases into a bun tin and place a teaspoon full of mixture into each case
- Place in the oven and bake for 15 – 20 minutes until spongy and golden
- Cool on a wire cooling rack