

Don't forget to wash your hands before you start!

VE Day

Front Room Street Party

KIM'S FANCY FAIRY CAKES



You will need:

For the cake

100g/4oz Softened butter

100g/4oz Caster sugar

100g/4oz Self raising flour

2 Large eggs

1 Level teaspoon baking powder

Pre-heat oven at 180°/Gas mark 6. Makes 12 cakes.

For the decoration

2-3 Tablespoons of warm water

Sweets to decorate

225g/8oz Sifted icing sugar

Paper fairy cases

Mixing bowl

12 Hole bun tin



What to do:

- 1) Place the paper fairy cases in to bun tin so the cakes keep their shape as they bake.
- 2) Put all of the cake ingredients together in a bowl. Beat for 2-3 minutes until the mixture is well blended and smooth.
- 3) Fill each paper fairy case with equal amounts of the mixture.
- 4) Bake for 15-20 minutes until the cakes are well risen and golden brown.
- 5) Remove cakes and cool on a wire rack.
- 6) Put the icing sugar in a bowl and gradually mix in the warm water until you have a fairly stiff icing.
- 7) Spoon over the top of each cake and decorate with sweets.
- 8) Enjoy!

