



## Easy Fairy Cakes

### You Will Need:

Makes 12 Cakes

- 125g Self Raising Flour
- 125g Sugar
- 125g Butter or Margarine
- 2 Eggs

Prep time: 25 mins - Cooking time 20 - 25 mins - Cooling time 10 mins

### What You Need To Do

1. Get an adult to pre-heat the oven 180 or gas mark 4
2. Measure the amount of butter and sugar you will need and put them in a bowl. Mix the butter and sugar until it is a smooth paste
3. Measure out the flour you need, then add it to the bowl. Stir again
4. Add the two eggs and mix well until smooth and creamy
5. Put paper cake cases onto a tray
6. Using 2 teaspoons put a little of the mixture into each cake case
7. Ask an adult to put the tray into the oven
8. Cook for 20 - 25 minutes

Wait till the cakes cool down before you eat them.

You could put a lovely icing topping on.

Just mix some icing sugar with a little water