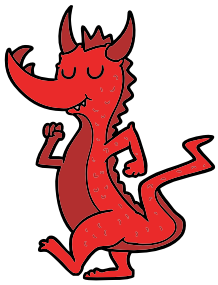

Fairy Cakes

Eisteddfod Cookery Competition - Years 3-6

Bring your cakes into school on Tuesday,4th June to be judged.

Ingredients

100g Butter
100g Caster Sugar
100g Self-Raising Flour
2 Eggs
150g Icing Sugar
Sprinkles/ Decorations

Method

1. Preheat the oven to 170 c (fan 150c, gas mark 3)
Line a muffin tray with 10-12 paper cases.
2. Beat together the butter and sugar
3. Crack the eggs into a bowl and whisk them, add them to the mixture, a little at a time.
4. Carefully fold in the flour, with a metal spoon.
5. Spoon the mixture into the paper cases and bake for 15-20 minutes until golden brown on top. Insert the tip of a knife into the cakes, to check if they are baked.
6. Sieve the icing sugar into a bowl, add water a little at a time and mix until stiff.
7. Once the cakes are cool, spread the icing on and add decorations.