

# Fairy Cakes

## For the cakes:

225g/8oz butter  
225g/8oz sugar  
4 medium eggs  
1 tsp. vanilla extract  
225g/8oz self-raising flour  
24-36 paper cases

## For the icing:

550g/16oz icing sugar  
4-6 tbs. warm water  
colouring if desired  
sweeties to decorate

(When we did this recipe it made 24 cakes as a lot of the mixture ended up on the table or the floor!)

1. Pre-heat the oven to 200°C/400°C /Gas Mark 6.
2. Put the paper cases in bun tins.
3. Mix together the butter and sugar.
4. Crack the eggs into a small bowl and whisk them before adding them to the butter and sugar.
5. Mix in the vanilla extract.
6. Add the flour and stir well.
7. Spoon the mixture into paper cases so that each is half full.
8. Bake in the oven for 15-20 min. until the cakes have risen and are golden brown.
9. Take the cakes out of the tins and leave to cook on a wire rack.
10. Once the cakes are cool, put the icing sugar in a bowl and add the food gradually add the water until you have a fairly stiff icing. (Add the food colouring with the water if desired).
11. Spoon the icing on top of the cakes and decorate with sweeties.

