

# Fairy Cakes

## Ingredients:

- 50g Soft Margarine
- 50g Self Raising Flour
- 50g Castor Sugar
- 1 Egg

## Equipment:

- Mixing bowl
- Electric Whisk
  - Plate
- Tablespoon, Teaspoon and Knife
  - Spatula
- Patty Tin and Cake Cases

## Method:

1. Light oven 180°C
2. Put cake cases into patty tin
3. Break egg on plate to check it
4. Put ingredients into a bowl and whisk on low power until flour is mixed in
5. Scrape the sides with the spatula and mix again until soft and creamy
6. Place 1 heaped teaspoon of mixture into each pastry case
7. Bake in oven for 10 - 15 minutes
8. Place on cooling rack to cool
9. Once cool ice with butter cream and jam to make Butterfly Cakes

