

How To Make... Fairy Cakes



These delicious fairy cakes are easy to make and taste positively magical!



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You will need...



Ingredients



100g of caster sugar
300g of softened butter
100g of self-raising flour
2 eggs



1 teaspoon of vanilla extract



300g of icing sugar



Food colouring, sprinkles, marshmallows
or any other decorations you fancy!



Equipment

Oven



Fairy cake tray with space for 12 fairy cakes



12 fairy cake cases



Large mixing bowl

Small mixing bowl



Wooden spoon

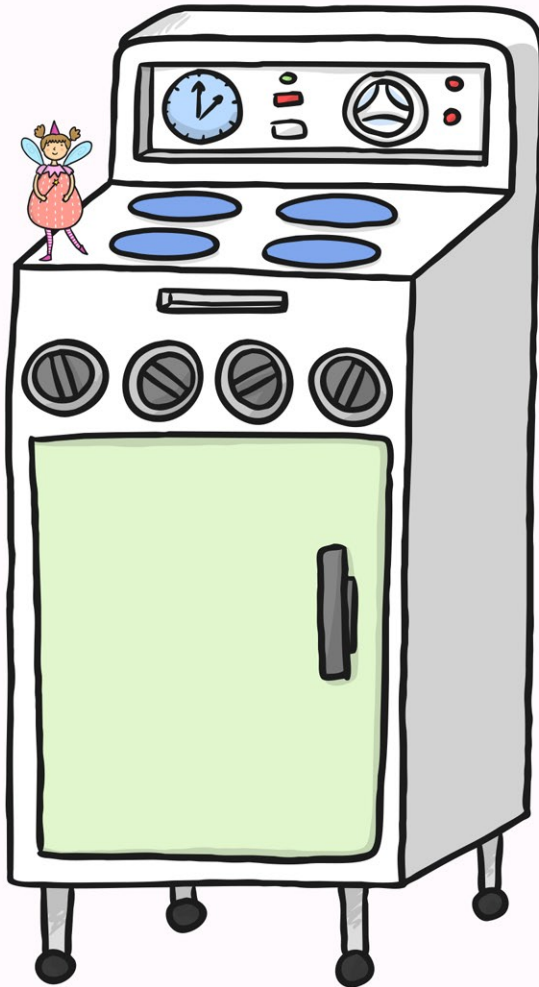
Fork

Icing bag



Step 1

Turn the oven on at 180°C or gas mark 4.



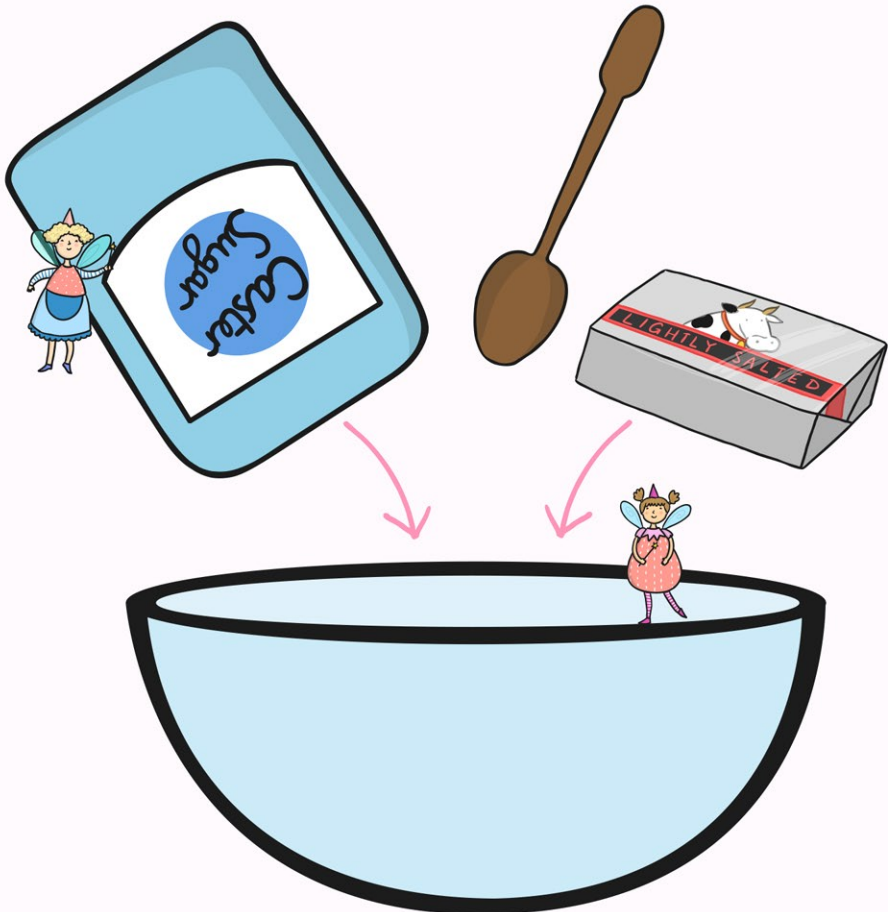
Step 2

Put a fairy cake case in each hole of your fairy cake tray.



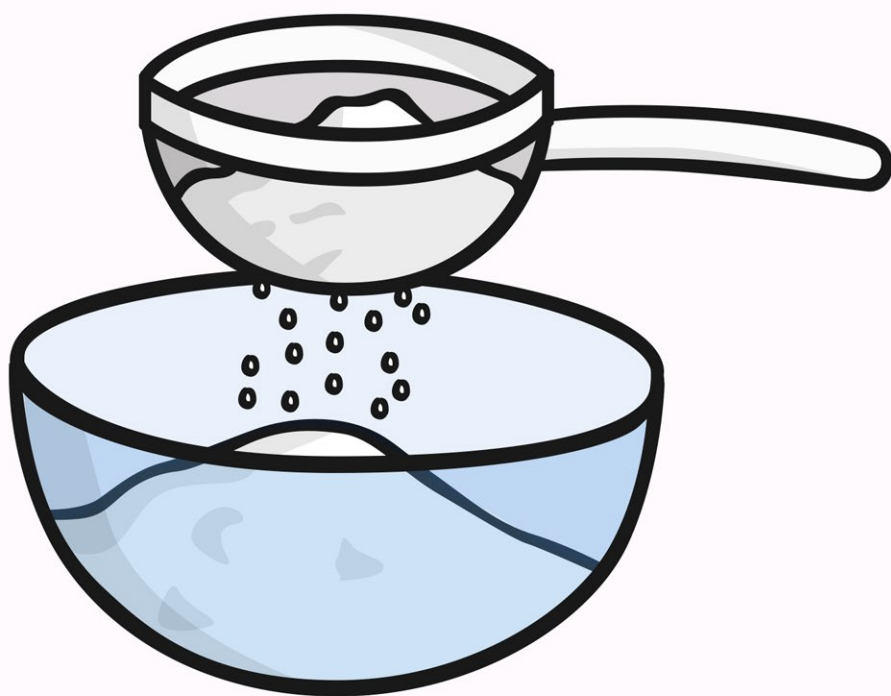
Step 3

Put the sugar and 100g of the butter in the large mixing bowl and mix it together. The butter needs to be soft so that you can really work it together with the sugar. It should be fluffy and creamy once combined.



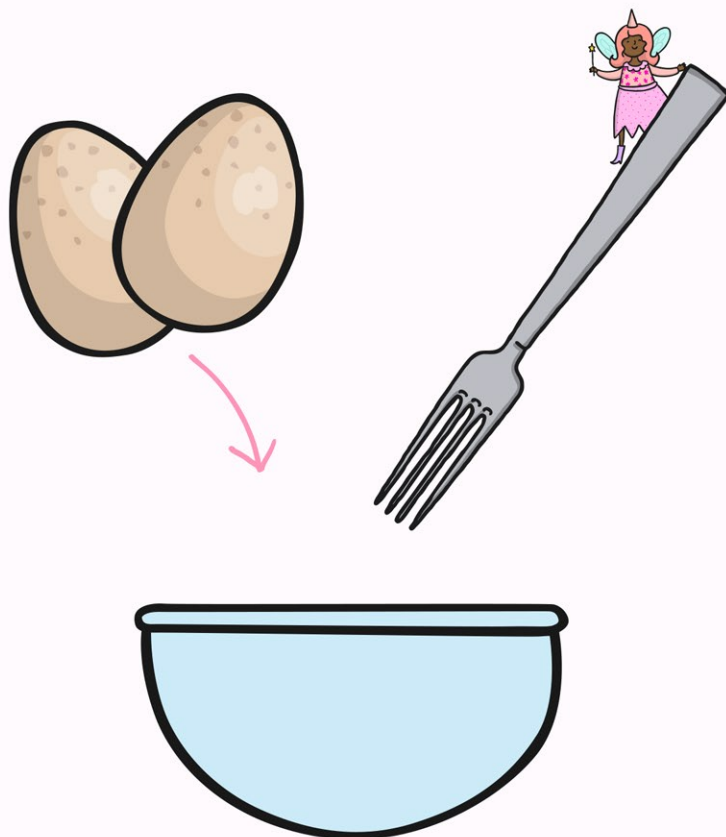
Step 4

Sift the flour into the bowl. This gets rid of any horrid lumps and makes the flour nice and airy so you have light fairy cakes.
Fold the flour into the sugar and butter.



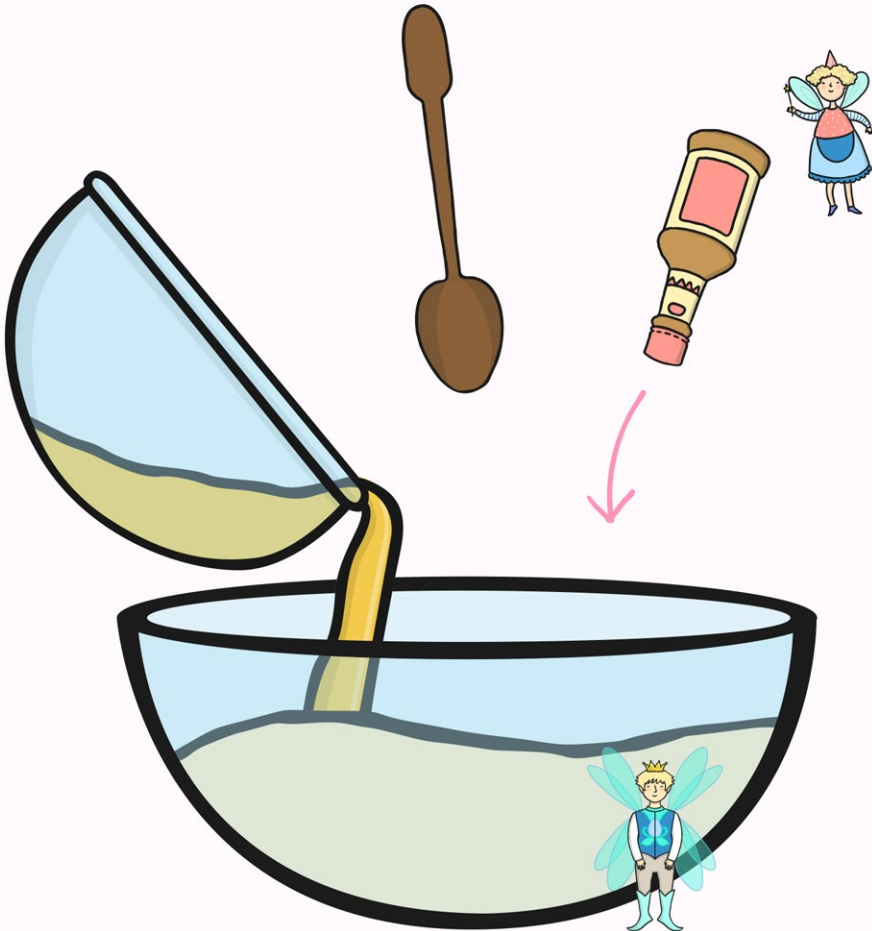
Step 5

Break the eggs into the small mixing bowl. Fish out any bits of shell that accidentally drop in and whisk the eggs together with a fork.



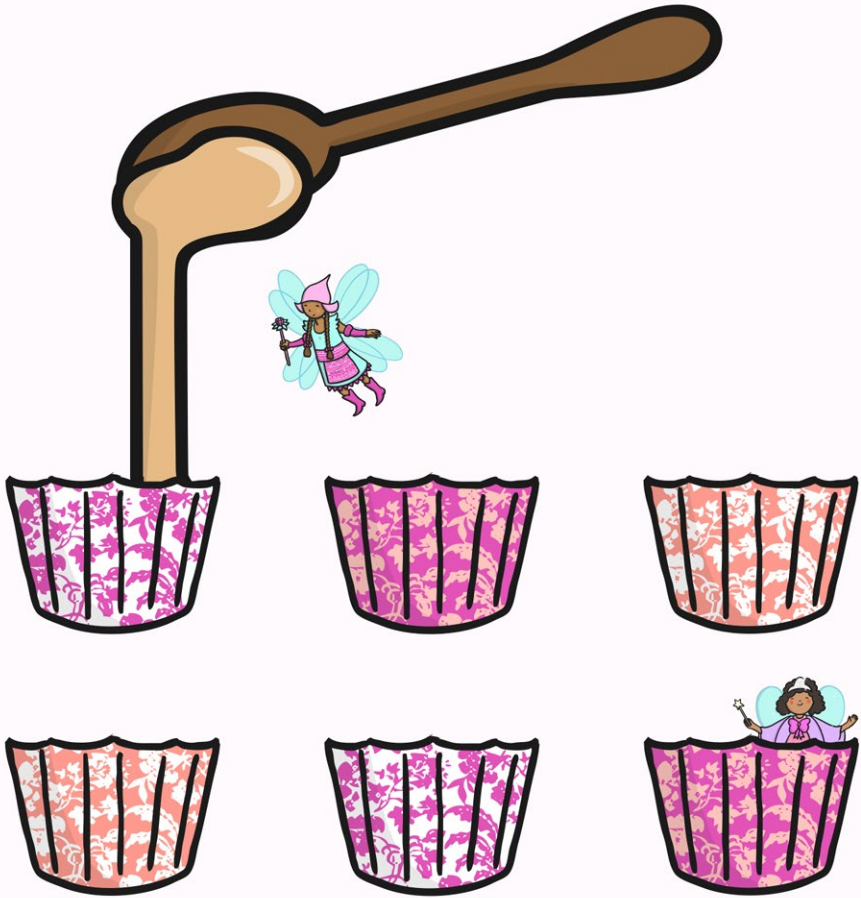
Step 6

Add the vanilla extract and the eggs to the butter, sugar and flour mixture and mix together.



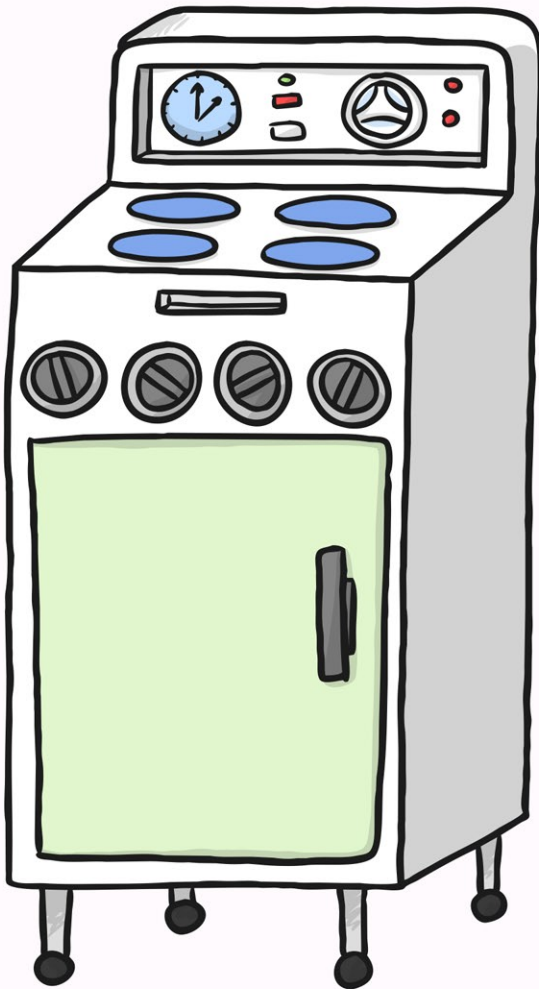
Step 7

Divide the cake mixture out evenly between the 12 fairy cake cases.



Step 8

Put the tray in the oven for 20 minutes. The fairy cakes should be golden once cooked.

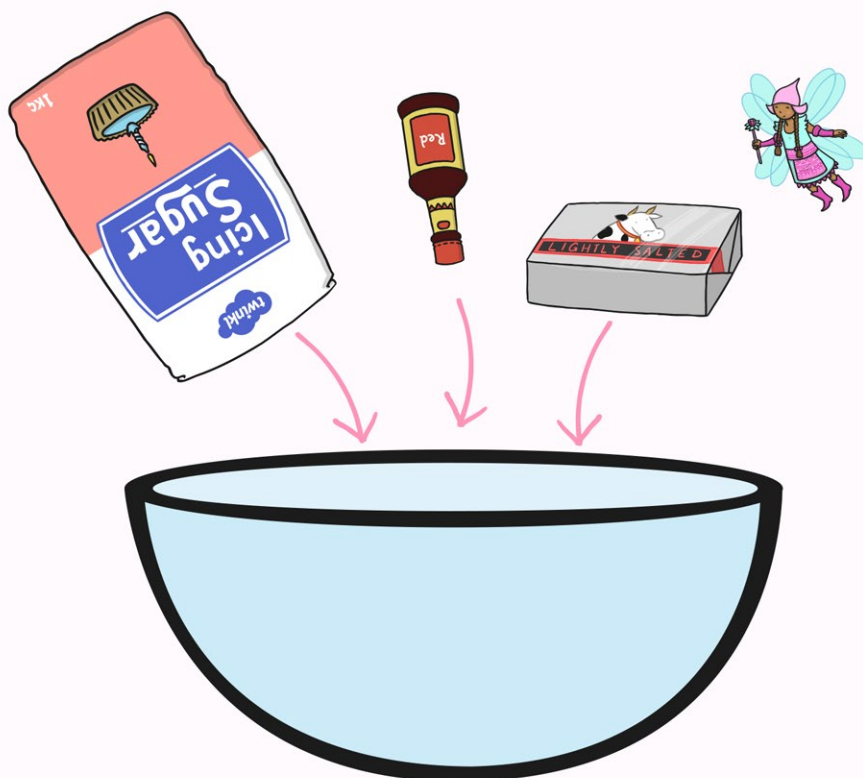


Step 9

Whilst the fairy cakes are cooking, wash and dry the large mixing bowl. Add the remaining 200g of softened butter to the bowl.

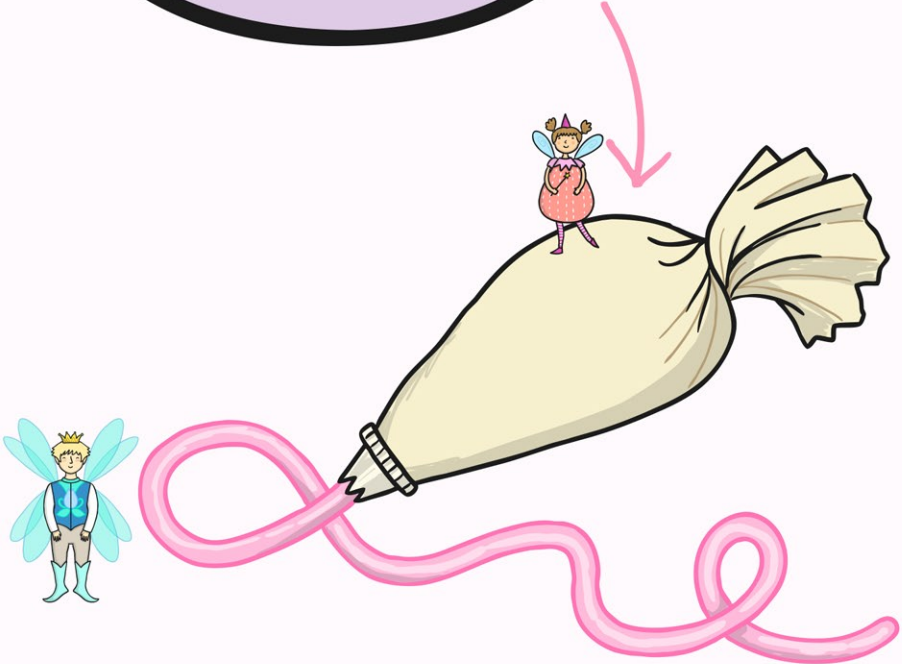
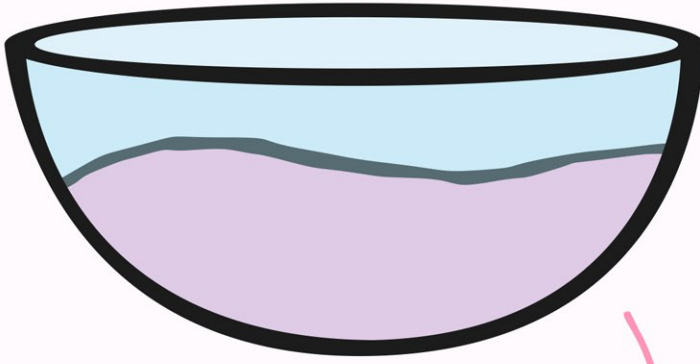
Sift the icing sugar into the butter and mix together. The icing should be smooth and creamy.

You can add a drop of food colouring at this point if you want coloured icing.



Step 10

Put the icing into the piping bag, ready to ice the cakes!



Step 11

Once the fairy cakes have cooked, let them cool completely in the tray.

When the cakes are cool, pipe the icing onto each fairy cake.

Letting the cakes cool fully stops the icing from melting!



Step 12

Decorate the cakes with your choice of sweets and sprinkles!



Step 13

Serve your yummy fairy cakes and enjoy!

