



# Scarlett's Yummy Fairy Cakes



## You need

24 mini paper cake cases or 12 medium ones.

A baking tray

125g (4 1/2 oz) softened butter

125g (4 1/2 oz) caster sugar

2 free range eggs, lightly beaten

1 teaspoonful vanilla extract

125g (4 1/2 oz) self-raising flour

2 tablespoons milk



## Method

Preheat oven to 190c/375f/Gas mark 5.

Arrange paper cake cases on a baking tray.

Beat butter & sugar in a mixing bowl until pale & fluffy.

Add beaten egg a bit at a time, mixing constantly, then add vanilla extract.

Sift in half of the flour, folding in gently.

Add the milk and the rest of the flour and fold until well mixed.

Spoon into paper cake cases and bake for 12 minutes until risen and golden brown.

Cool for 10 mins on a wire rack.



## Decorate

Beat 115g (4oz) icing sugar with 60g (2 oz) softened butter, adding a drop of vanilla extract to taste. You could even add some food colouring for extra funky cakes.

Use a knife to spread buttercream icing over cooled cakes.

Top with a fresh strawberry and a mint leaf, Scarlett style!

Or ... sprinkle buttercream with hundreds-and-thousands, Smarties or little sweets.

For a twist, slice the top off the cooled fairy cakes and cut the top slice in half to make butterfly/fairy wings. Ice the cake and arrange the wings of sponge on top with a final sifting of icing sugar.

Gorgeous!!!

