

# Fairy Cakes

## Equipment

Mixing bowl

Wooden spoon

Bun tin

Teaspoon

Tablespoon

Sieve

## Recipe

100g butter

100g self raising flour

100g sugar

2 eggs

(Cupcake cases)



## METHOD

1. Light the oven to 190c (Gas 5)
2. Put your paper cases in the bun tray.
3. Add the sugar and margarine and cream the ingredients together.
4. Add the egg.
5. Sieve in the flour.
6. Beat well with a wooden spoon until light and fluffy.
7. Add the chocolate chips, sultanas or cherries and mix.
8. Divide the mixture into paper cases using 2 spoons (do not overfill)
9. Place the tray into the oven and bake for 20 minutes or until well risen and golden.