



## CRAFT OF THE MONTH

SEPTEMBER 2010

HOW TO MAKE.....

### BASIC FAIRY CAKES

To make about 15 cakes, you will need:

100g (4oz) self-raising flour

100g (4oz) soft margarine

100g (4oz) caster sugar

2 eggs

Paper cases

Heat your oven to 190oC, 375oF, gas mark 5, before you start.

How to make:

1. Break the eggs into a cup. Sift the flour into a large bowl. Add the sugar, eggs and margarine.
2. Use a wooden spoon to stir everything together, until you get a smooth, creamy mixture.
3. Place the cases into a Pattie pan.  $\frac{1}{2}$  fill the cases with the mixture. Put into the oven.
4. Bake the cakes for about 20 minutes. Leave to cool on a wire rack.

Once cooled you can decorate your cakes with icing, melted chocolate or a topping of your choice.