**Fairy cakes**

**Equipment**

Mixing bowl

Mixing spoon

Table spoon

Tea spoon

Cake cases

**Ingredients**

100g SR flour

100g soft margarine

100g caster sugar

2 eggs

Flavouring such as vanilla essence or orange peel or 1tbsp cocoa powder

100g icing sugar and decorations

**cm**

**Method**

1. Turn the oven on to gas mark 7 / 220°C.

2. Cream the sugar and margarine until light and fluffy.

3. Add the eggs one at a time and mix in. Add a little flour if the mixture starts to curdle.

4. Fold in the flour – do not beat at this stage.

5. Add any flavourings.

6. Divide the mixture equally between 12 bun cases.

7. Bake for 10-15 minutes.

8. Make the icing by adding water a little at a time until a thick paste has been made.

9. Leave the cakes to cool.

10. Decorate.