





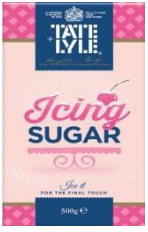
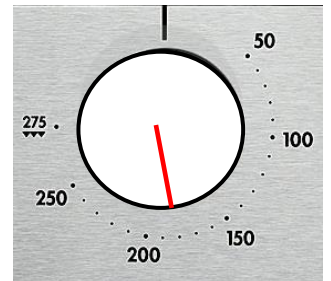


Fairy Cakes

						
125g butter	125g caster sugar	1tsp vanilla extract	2 Eggs	125g self- raising flour	1-2tbs milk	300g Icing sugar

1. Preheat the oven to 180C



2. Put paper cases into the fairy cake tin

3. Cream the butter and sugar together in a bowl.



4. Beat in the eggs and stir in the vanilla extract.

5. Mix in the flour using a spoon and add a little milk until the mixture is a soft dropping consistency.





6. Spoon the mixture into the paper cases until they are half full.

7. Bake in the oven for 8-10 minutes, or until golden-brown.



8. Leave to cool for 10 minutes on a wire rack.

9. Sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture.



10. Drizzle the icing over the cakes and set aside until the icing hardens.