



Bake Easter fairy cakes

Make these mini sponge treats to share with your friends and family.



What you need

Recipe makes 12

- 100g caster sugar
- 300g **butter** (left to soften) or margarine
- 100g **self-raising flour**
- 2 **eggs**
- 1 tsp vanilla extract
- 200g icing sugar
- Food colouring (optional)
- **Chocolate mini eggs**
- 12 paper fairy cake cases
- 12-hole bun tin
- Two bowls
- Wooden spoon
- Sieve
- Small cup
- Dessert spoon
- Palette knife



Easter is famous in the UK for its chocolate treats, so these vanilla fairy cakes make a nice change – and topping them with a few chocolate mini eggs gives them an Easter theme. This recipe takes about 40 minutes to prepare, plus 20 minutes' cooking time and finally about half an hour to let the cakes cool before you ice and decorate them. If you want to make your cakes chocolatey, just reduce the flour to 80g and make it up with two tablespoons of cocoa powder. You can also add a few drops of food colouring to the buttercream icing to make your cakes more vibrant. Green works well and will make each cake look like a little tuft of spring grass.



Instructions

- 1 Preheat the oven to 180°C/160°C fan/gas mark 4. Put a paper case in each of the holes in the bun tin.
- 2 Put the caster sugar and 100g of the butter in a bowl and beat them together with the wooden spoon.
- 3 Sift in the flour using the sieve. Break the eggs into the small cup, take out any shell that gets in and add to the bowl. Add the vanilla and mix well.

4 Divide the cake mixture between the cases using a dessert spoon, scraping it off with the palette knife. Put the tray in the oven for 20 minutes.

5 Meanwhile, combine the remaining 200g of butter and the icing sugar in a bowl to make the buttercream icing. Mix it thoroughly with the washed wooden spoon. You can add a few drops of colouring if you like.

6 After the cakes have cooled completely in the tray (about half an hour should do it), pop them out carefully. Top the cakes with the buttercream. You can spread it on with the washed palette knife or use a piping bag to pipe the icing neatly onto each cake. Decorate the cakes by placing a few mini eggs on top of each and serve.

Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy



WARNING!

Ask an adult for permission before you start cooking.



TOP TIP

Put some grated chocolate or pipe brown icing on the cake top before placing the eggs – it will look like a bird's nest.

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SCAN ME