

Iced Fairy Cakes

The children could make these, and you could just supervise, popping the cakes into the oven when ready. When they are cooked, take them out and let the children decorate the tops.

Serves 4

115g (4oz)	self-raising flour	1.3kg (3lb)
115g (4oz)	butter or margarine	1.3kg (3lb)
115g (4oz)	caster sugar	1.3kg (3lb)
2	eggs	24
2½ tablespoons	milk	450ml (16fl oz)
1 teaspoon	vanilla essence	50ml (2fl oz)

Serves 96

Icing

115g (4oz)	icing sugar	1.3kg (3lb)
	boiling water	

Preheat the oven to 190°C/375°F/Gas 5.

Sift the flour into a bowl. Cream the butter or margarine and sugar together in another bowl, then beat in the eggs, alternately with the flour. Add sufficient milk to make a soft dropping consistency, and the vanilla essence.

Spoon the mixture into paper cases, filling each about two-thirds full. Bake in the preheated oven for 15–20 minutes.

For the icing, blend the icing sugar with a little boiling water, and mix well until smooth. Pipe or spread on top of the cakes.

Chocolate Fairy Cakes

Mix 55g (2oz) drinking chocolate (or 175g/6oz) with the flour. Add the same amount of drinking chocolate to the icing.

Lemon Fairy Cakes

Add the finely grated zest of 1 lemon and 1 tablespoon lemon juice to the sponge recipe (or zest of 12 lemons and 175ml/6fl oz lemon juice). Add the juice of ½ lemon (8 lemons) to the icing.