

Fairy cakes

Ingredients per child

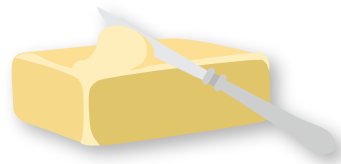


1 tbsp self-raising
flour

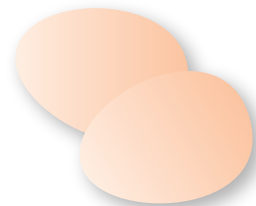
1 tsp sugar



1 tsp soft margarine



2 egg



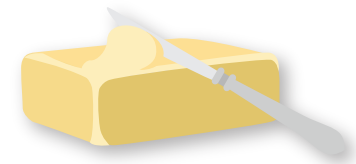
2 tbsp milk



Icing ingredients



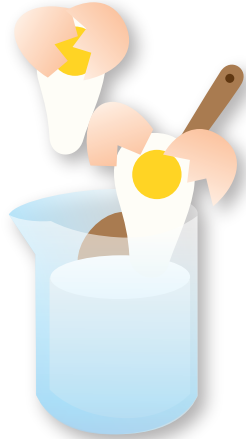
1 tsp icing sugar



1 tsp margarine

Fairy cakes

Steps



1. Mix egg with milk



2. Put 1 tablespoon self-raising flour in a bowl.



3. Then add 1 teaspoon margarine



4. Add 2 tablespoons egg and milk mixture



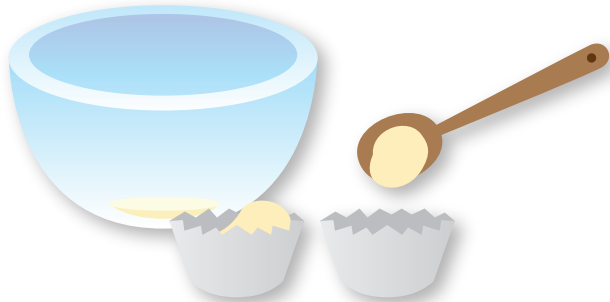
5. Add 1 teaspoon of sugar.

Fairy cakes

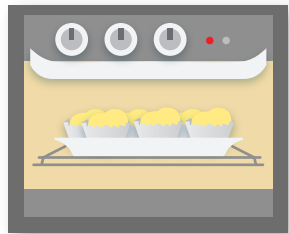
Steps



6. Thoroughly mix the ingredients



7. Spoon mixture into paper cases



8. Bake in oven at 200°C /Gas Mark 6 for 10 minutes.



9. Cool on a wire rack



10. Add 1 teaspoon of icing sugar



11. Add 1 teaspoon of margarine

Fairy cakes

Steps



12. Cut the top of the cakes off and fill the hole with icing.



13. Place the pieces of cutout cake on icing as butterfly wings. Enjoy