

Aunt Dina's Favourite Fairy Cakes



You will need an adult helper when it comes to using the oven

Ingredients

For the cakes

- 2 eggs
- 100g caster sugar
- 100g self-raising flour
- 100g butter (softened)

For the chocolate buttercream icing

- 50g butter (softened)
- 100g icing sugar
- 50g cocoa powder, sifted
- 1-2 tbsp milk

To decorate

- white chocolate buttons

Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4 and line a fairy cake tin with paper cases.
2. Cream the butter and sugar together in a bowl until light and fluffy.
3. Beat in the eggs one at a time, adding a little flour with each.
4. Gently mix in the rest of the flour.
5. Half fill the paper cases with the mixture.
6. Bake the cakes for 15-20 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes on a wire rack before removing from the tin.
7. To make the buttercream, beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
8. Add the remaining icing sugar, cocoa powder, and one tablespoon of the milk, and beat until creamy. Beat in more milk if necessary to loosen the icing.
9. Once the cakes are cool, spread the buttercream icing on top of the cakes.
10. Decorate the cakes with the chocolate buttons, and hey presto:

You've got scrumptious fairy cakes to share with your friends!



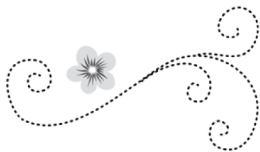


Aunt Dina's Peach and Cinnamon Muffins

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Ingredients

- 1 egg
- 120ml milk
- 4 tbsp oil
- 200g plain flour
- 100g caster sugar
- 2 tbsp baking powder



Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4 and line a muffin tray with paper cases.
2. Beat the egg, then stir in the milk and oil.
3. Sift the flour into a large bowl. Add the sugar and baking powder.
4. Add the egg mix to the flour mix and stir gently.
5. Fold in the chopped peach. Don't worry if the mix isn't smooth.
6. Spoon the mixture into the paper cases in the tray.
7. Bake on the middle shelf of the oven for 20-25 minutes.
8. Transfer the cooked muffins to a wire rack to cool.

Try

Get fruity: Try apples, apricots, or plums instead of peaches.

