



Funny Face Fairy Cakes (Makes 10)

Ingredients:

100g Unsalted Butter

90g Caster Sugar

2 Eggs

½ teaspoon vanilla essence

100g Self-Raising Flour

(Add 25g cocoa powder if you want to make Chocolate cupcakes)

Icing:

175g Icing Sugar

Food Colouring (optional)

Decoration Suggestions:

Small tubes of Icing Writing

Assorted sweets

Raisins

Sprinkles

Fruit

Get creative with what you have!

Method:

Pre-heat oven to 180 degrees/Gas 4

Beat the butter and sugar together until light and creamy.

Lightly beat the eggs with the vanilla essence and add to the butter mixture a little at a time.

Gradually fold in the flour until combined,

Spoon the batter into cupcake cases until about two-thirds full.

Bake for 15 minutes or until a cocktail stick inserted into the centre comes out clean.

Allow to cool and then decorate.