

FAIRY CAKES

Equipment: Mixing bowl, electric whisk, spatula, measuring spoons

1 Oven on 180°C



Ingredients

50g self raising flour

50g margarine

50 sugar

1 egg

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon vanilla essence

2 Put paper cases into bun tray



3 Put all the ingredients into the mixing bowl, mix with the whisk for 30 seconds



4 Spoon 2 spoonfuls of the mixture into the cases. Make sure the cakes are even



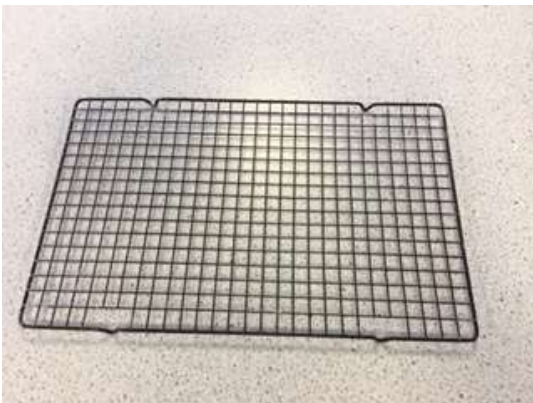
5 Put in the oven for 15 minutes. Set a timer on your I pad.



6 Take cakes out of oven using oven gloves, when they are risen and brown.



7 Put on a cooling rack



8 Eat when cool!