

FAIRY CAKES/ CUP CAKES



175g Self raising flour
125g caster sugar
125g Margarine [room temperature]
2 eggs
2 tablespoons water

This recipe is so simple, the method used is ' all-in'.....Put all the ingredients in the mixing bowl and beat well.

Put paper cases into the bun tins.

When ready spoon mixture into bun tins. Bake at 200 /400 for approx 15 minutes or until golden brown.

Leave to cool on a wire tray. When cold they can be decorated to your liking, here are a few ideas

Nutella, jellies, smarties, chocolate buttons, cherries, jam, melted chocolate

Buttercream [8 ounces icing sugar, 4 ounces margarine.....beaten well together] this can then be coloured using food colouring...be careful ' a little goes a very long way'

Whipped fresh cream

Cream cheese.....beat this with a little icing sugar to help make it spread.

You can also flavour your cupcakes! Have fun.