

Fairy Cakes

Makes about 18 cakes.

- 4 oz (100g) soft margarine
- 4 oz (100g) caster sugar
- 2 eggs
- 4 oz (100g) self-raising flour
- 1 teaspoon baking powder

Pre-heat the oven to 200°C/400°F/Gas 6.

Place about 18 paper cases in bun tins.

Measure all the ingredients into a large bowl and beat well for 2-3 minutes until the mixture is well blended and smooth.

Half fill the paper cases with the mixture.

Bake in the pre-heated oven for about 15-20 minutes until the cakes are well risen and golden brown.

Lift the cakes out of the bun tins and cool on a wire rack.