

## Cupcakes / Fairy cakes

For about  
24 cakes :

### Ingredients

110g/4oz butter or margarine  
(softened at room temperature)

110g/4oz caster sugar

2 eggs, lightly beaten

1 teaspoon of vanilla extract

110g/4oz self-raising flour

1-2 tablespoons of milk

### For the icing

300g/10½oz icing sugar

2-3 tablespoons of water

2-3 drops food colouring and/or flavouring (lemon, chocolate, coconut, jam...)

cake decorations



### Butterfly Cakes

Cut a hole in the cake and fill with butter icing. Arrange the cut out piece on the top of the icing like butterfly wings.



### Preparation Method

1. Preheat the oven to **180°C/350°F/Gas 4**. Line two 12-hole cupcake tins with paper cases (cupcakes are smaller than muffins).
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs, a little at a time, and stir in the vanilla extract.
3. Add the flour and then a little milk until the mixture is a soft dropping consistency. Half fill the paper cases with the mixture.
4. Bake in the oven for **8-10 minutes** until golden brown. Cool on a wire rack.
5. Sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring and/or flavouring.
6. Drizzle the icing over the cakes, sprinkle with decorations and set aside until the icing hardens.