

Twinkle's Fairy Cakes



For a magical treat why not have a go at baking some pretty little fairy cakes? This easy to follow recipe will make 12 tasty cakes. And for that extra sparkle, why not decorate them yourself using chocolate drops, cherries or fresh fruit?

Ingredients:

90g self-raising flour
90g caster sugar
90g soft margarine
2 medium eggs
1/2 tsp vanilla essence

For the icing:

175g icing sugar
1 1/2 tbsp warm water

Also needed:

12 cup shallow bun tray
paper cake cases
sieve
large bowl
teaspoon
wire rack

1. Heat the oven to 190°C, 375°F or gas mark 5. Put a paper case into each hollow of the tray. Using a sieve, sift the flour into a large bowl. Add the margarine, sugar and vanilla.
2. Break the eggs into a cup then add them to the bowl. Stir everything together with a wooden spoon until the mixture is smooth and creamy.
3. Use a teaspoon to spoon the mixture into the paper cases - just over half way up each case.
Warning: until cooked this mixture contains raw egg, which can upset your stomach.
4. Carefully place the tray in the oven for approximately 15 minutes. Be sure to wear oven gloves or get an adult to help you.
Remember: ovens can get really hot.
5. When your cakes are firm and golden, remove them from the oven. Leave the tray to stand for a few minutes. When safe, take the cakes out of the tray and place them on a wire rack to cool.
6. While your cakes are cooling, you can make the icing. Sift the icing sugar into a clean bowl and stir in the warm water until you have a smooth paste. You are now ready to decorate your fairy cakes.

Chef's tip

Dip a blunt knife into warm water when icing the cakes - this will stop it from being sticky.

For a lovely gift, place your cakes in a pretty box.

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1. What does the recipe make?
2. Make a list of the equipment needed.
3. How hot must the oven be and why are three temperatures given?
4. Does the writer like to be safe? How do you know?
5. How long must the tray be left to stand before handling the cakes?
6. Why break the eggs into a cup before adding them to the mixture?
7. Find a word that means not cooked.
8. Find a word that means 'about'.
9. How much mixture should be put into each bun case?
10. How does the chef suggest making these cakes into a present?
11. Which spoon is the largest?
12. Why do you think they are called 'fairy' cakes?
13. Do you think the writer is male or female? Why?
14. How does the layout of the page help you to follow the recipe?
15. Why do you think the words 'warning' and 'remember' are in bold?