Blue Class

**Iced Fairy Cakes**

(Mary Berry)

<https://www.goodtoknow.co.uk/recipes/mary-berry-s-iced-fairy-cakes>

**Ingredients:** makes 12

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| **Cakes:**  100g (4 oz) softened butter  100g (4oz) caster sugar  2 large eggs  100g (4oz) self-raising flour  1 level teaspoon of baking powder | **Icing:**  225g (8oz) sifted icing sugar  2-3 tablespoons warm water  Sprinkles or small sweets to decorate |

**What to do:**

* Heat the oven to 200C fan/180C fan/gas 6
* Put 12 fairy cake cases into a 12-hole bun tin
* Measure all the ingredients into a large bowl and beat it for at least 2-3 minutes until the mixture is well-blended and smooth.
* Fill each paper case with the mixture.
* Bake in the pre-heated oven for 15-20 minutes until the cakes are well-risen and golden brown.
* Lift the paper cases out of the bun tin and put the cakes onto a wire rack to cool.
* Put the icing sugar into a bowl and gradually blend in the warm water until the icing is fairly stiff.
* Spoon over the top of the cakes and decorate with sprinkle or small sweets.