

Fairy Cakes

You will be making fairy cakes to demonstrate the creaming cake making method.



Ingredients:

100g Self-Raising Flour
100g Caster Sugar
100g Soft Butter / Stork
2 Eggs



Optional Ingredients:

1 Tablespoon Cocoa Powder (Take out 1 Tablespoon of Flour)
1 Teaspoon Lemon / Orange / Lime Rind
1 Teaspoon Vanilla Essence
50g Chocolate Chips
50g Dried Mixed Fruit



Please bring 12 paper cake cases and a container to carry your fairy cakes home in.

Equipment:

Weighing Scales, 12 Paper Cake Cases, Cake Tin, Sieve, Large Mixing Bowl, 3 Small Bowls, White Plastic Spoon, 2 Metal Spoons: Dessert Spoon and Teaspoon, Table Knife, Fork, Cooling Rack.

Method:

1. Pre-heat the oven to 190°C or Gas Mark 5.
2. Weight all ingredients accurately.
3. Place paper cake cases in cake tin.
4. In a large bowl, add the caster sugar and butter / margarine.
5. Cream these together with a white plastic spoon.
6. Break the first egg into a small bowl and beat with a fork.
7. Add the egg mixture to the creamed sugar and butter / margarine, a little at a time and mix thoroughly.
8. Break the second egg into a small bowl and beat with a fork.
9. Add the egg mixture to the creamed sugar and butter / margarine, a little at a time and mix thoroughly.
10. Sift the flour and add this to the creamed mixture.
11. Add in any additional ingredients.
12. Mix thoroughly with the white plastic spoon. The mixture should have a good dropping consistency.
13. Using a dessert spoon and a teaspoon, divide the mixture carefully between the 12 paper cases. Ensure you put the same amount of mixture into each cake case.
14. Use oven gloves to place the cake tin in oven and bake for 15 to 20 minutes until well-risen and golden brown.
15. Place on a cooking rack to cool.
16. Decorate as desired.

