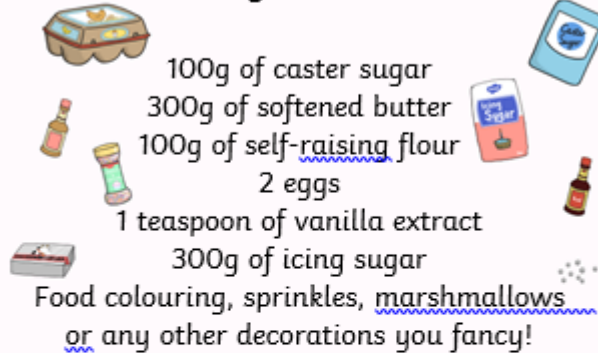


How to Fairy Cakes

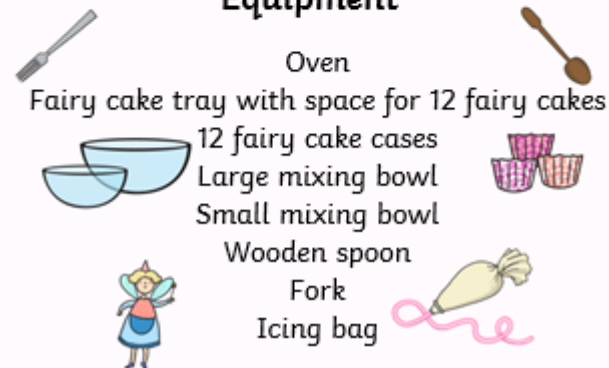
Cut out the pictures and put them in the right order. Then number the steps and highlight the time connectives and bossy verbs. Follow the instruction to make some fairy cakes.

You will need...

Ingredients



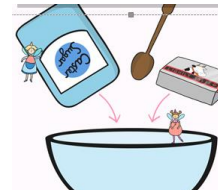
Equipment



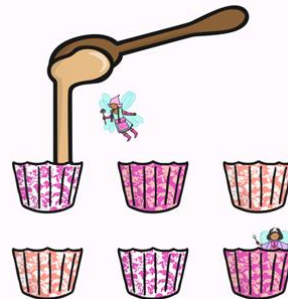
Next put the sugar and 100g of the butter in the large mixing bowl and mix it together.

The butter needs to be soft so that you can really work it together with the sugar.

It should be fluffy and creamy once combined.



Then divide the cake mixture out evenly between the 12 fairy cake cases.



First turn the oven on at 180°C or gas mark 4.



Then sift the flour into the bowl. This gets rid of any horrid lumps and makes the flour nice and airy so you have light fairy cakes.

Fold the flour into the sugar and butter.



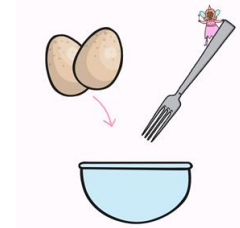
Next add the vanilla extract and the eggs to the butter, sugar and flour mixture and mix together.



Then put a fairy cake case in each hole of your fairy cake tray.



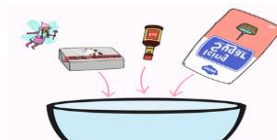
After that break the eggs into the small mixing bowl. Fish out any bits of shell that accidentally drop in and whisk the eggs together with a fork



Now put the tray in the oven for 20 minutes. The fairy cakes should be golden once cooked.



Whilst the fairy cakes are cooking, wash and dry the large mixing bowl. Add the remaining 200g of softened butter to the bowl. Sift the icing sugar into the butter and mix together. The icing should be smooth and creamy. You can add a drop of food colouring at this point if you want coloured icing.



Serve your yummy fairy cakes and enjoy!



Once the fairy cakes have cooked, let them cool completely in the tray. When the cakes are cool, pipe the icing onto each fairy cake. Letting the cakes cool fully stops the icing from melting!



Finally decorate the cakes with your choice of sweets and sprinkles!



Then put the icing into the piping bag, ready to ice the cakes!

