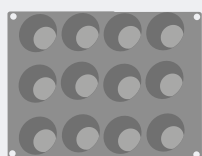


HOW TO MAKE MARY BERRY'S ICED FAIRY CAKES

What you will need:



2 Large Eggs

100g Caster Sugar

1 tsp Baking Powder

100g Self-Raising Flour

For the Icing:

2-3 tsp Warm Water

225g Sifted Icing Sugar

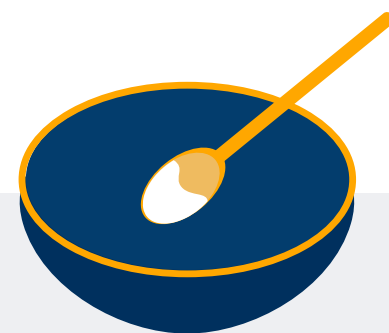
Sweets, to Decorate

Step 1

Preheat your oven to 200 °C/ Fan 180°/ Gas 6.
Place fairy cake cases into the bun tin.

Step 2

Measure all the cake ingredients into a large bowl, beat for 2-3 minutes. When the mixture is well blended and smooth, fill each paper case.



Step 3

Bake for 15-20 minutes or until the cakes are well risen and golden brown. Lift the paper cases out of the bun tin and cool the cakes on a wire rack.

Step 4

To make the icing, put the icing sugar in a bowl and blend in the warm water until you have fairly stiff icing. Spoon over the top of the cakes and decorate with sweets then leave to set.

