

# Some simply lovely cake recipes!



## #3 Simple fairy cakes

### Ingredients for the sponge:

4 free-range eggs  
225g/8oz of sugar  
225g/8oz of self-raising flour  
225g/8oz of butter, melted

### Ingredients for the icing:

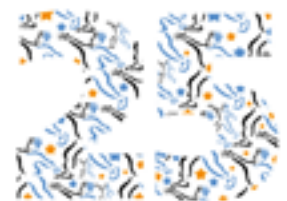
170g/6oz of icing sugar  
110g/4oz of butter  
55g/2oz of cocoa powder, sifted

### Method:

1. Preheat your oven at 180C/350F/Gas Mark 4.
2. Prepare two 12-hole tins with fairy cake cases.
3. Beat together the eggs and sugar until light and fluffy.
4. Gradually add the flour and butter, folding the mixture together gently.
5. Pour the mixture carefully into the fairy cake case.
6. Bake the cakes for 10 to 15 minutes, until golden on top, and a skewer or sharp point carefully inserted into one of the cakes comes out clean.
7. Allow to cool for 10 minutes on a wire rack before removing from the tin.
8. To make the icing, beat the icing sugar, butter and cocoa powder.
9. Once the cakes are cool, ice them generously.
10. Decorate the cakes with your HemiHelp cake toppers!

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