

Lemon Celebration Fairy Cakes



These would be perfect for celebrating VE Day on
Friday 8th May.

You Will Need ...

2 eggs



100g margarine



100g caster sugar



100g self raising flour



100g icing sugar



paper cake cases



food colouring



Method

- ▶ Put 100g of margarine and 100g of caster sugar into a large mixing bowl.
- ▶ Cream them together until they go pale yellow. You can do this with a wooden spoon or with an electric mixer if you have one.
- ▶ Break the 2 eggs into a jug or mug and whisk them together.
- ▶ Add a tablespoon of the mixed egg to the sugar and margarine and mix well.
- ▶ Add a little bit of the self raising flour, which needs to be sifted, and then more egg mixture.
- ▶ Repeat this until you have added all the egg mixture, you should still have about half the flour left.

Method (part 2)

- ▶ Sieve in the rest of the flour and fold it in GENTLY with a metal spoon. Do not mix it too much at this stage.
- ▶ Grate the yellow part of the lemon peel and stir it gently into the mixture.
- ▶ Put 12 paper cake cases into your baking tray.
- ▶ Spoon a heaped teaspoon of mixture into each paper case.
- ▶ You might find you don't have enough for 12, or you might have enough for 14 it does not matter.
- ▶ Place the baking tray in the middle of a preheated oven (180 c or gas mark 4) for between 10 and 12 minutes.

Decorating Your Cakes!

- ▶ Sift 100g of icing sugar into a mixing bowl.
- ▶ Squeeze the juice from the lemon and pour it into a small jug.
- ▶ Make a well in the middle of the icing sugar.
- ▶ Gradually add the lemon juice, a little at a time, and beat well every time you add more juice.
- ▶ The icing needs to be thick enough to spread over the cakes.
- ▶ If you add too much juice as the icing becomes too runny, just add some more icing sugar.

Decorating Your Cakes (Part 2)

- ▶ If you have food colouring and you want to colour your icing you need to split the icing into different small bowls before you begin.
- ▶ Add a few drops of colouring into the white icing and mix well.
- ▶ When the cakes are completely cold spread the icing over the top.
- ▶ If you have any sprinkles or sweets feel free to add them.
- ▶ Please take photos of any cakes that you bake and share them with us.
- ▶ Enjoy sharing the cakes with your family members.