

Tried and Tested Bake Sale Recipes

Basic Fairy Cake Recipe (makes 12)

Ingredients:

100g castor sugar

100g soft butter

100g self-raising flour

2 eggs

1 tsp vanilla extract

Instructions:

1. **Ask a grown-up** to pre-heat the oven to 180°C (160°C for Fan Ovens) / Gas mark 4.
2. Put the sugar and butter (it must be soft or you won't be able to mix it properly) in a bowl and mix it together. Sift in the flour.
3. Break the eggs into a separate bowl (spoon out any bits of shell that fall in) and add them to the bowl with the vanilla. Mix everything together.
4. Put paper cupcake cases into muffin tray. Divide the cake mixture between the cases using a spoon, scraping it off with a knife. **Ask a grown-up** to put the tray in the oven for 20 minutes.
5. **Ask a grown-up** to remove the cakes from the oven once they are cooked. Let the cakes cool completely in the tray.

To make Butter-Icing:

Ingredients:

200g very soft butter

200g icing sugar

Instructions

1. Mix the butter and icing sugar to make a creamy icing. Add colouring, if you like. Push an icing nozzle into an icing bag, then scoop in the icing.
2. Pipe icing onto each cake and decorate with marshmallows or sprinkles, or whatever you like.

Shortbread Biscuit Recipe (makes approx.12)

Ingredients:

500g butter, softened

200g caster sugar

2 tsp vanilla extract

500g plain flour

Instructions:

1. **Ask a grown-up** to preheat oven to 180°C / Gas mark 4.
2. Cream together the butter and sugar until fluffy.
3. Stir in the vanilla extract; sift in the flour and mix well.
4. Roll out the mixture to 1cm thickness and cut out shapes with biscuit cutters.
5. Place shapes onto a lined baking tray. **Ask a grown-up** to put the tray in the oven for and bake for 10 to 12 minutes.
6. **Ask a grown-up** to remove the biscuits from the oven and leave them to cool on the baking tray.
7. Once cooled.....decorate!