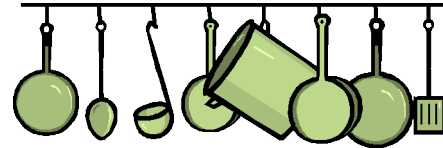


Fairy Cakes



INGREDIENTS

4oz margarine, 4oz caster sugar, 4oz self-raising flour, 2 large eggs, 3oz icing sugar, 2oz butter, 1oz cooking chocolate.

DIRECTION

Preheat the oven to 190°C / 375°F / Gas Mark 5.

Sieve the flour onto a plate. Cut the margarine into small pieces in a bowl and add the sugar. Beat them together until the mixture is pale and fluffy-looking. Beat the eggs and add to the mixture bit by bit, beating well between each addition. If it starts to look as if it is curdling - separating and looking blobby - add a spoonful of the sieved flour with the egg.

After all the egg is added, add the flour half at a time and fold it into the mixture. To fold it in, you need a metal spoon to 'cut', lift and fold the mixture over.

When all the flour is incorporated, divide the mixture between 12 paper cases in a cake tray. Cook in the centre of the oven for 12 - 15 minutes until well-risen and golden-brown. Allow to cool on a cooling rack. Top with icing made by beating together 3 oz sifted icing sugar, 2 oz butter and melted cooking chocolate.