

Make Your Own Party Cakes!

Alfie loves birthdays, and he loves parties too, even if he finds them a little bit scary to start with. There's no better way to celebrate a special day than with cake. Here is a recipe to make fairy cakes.

This recipe is for the family to enjoy making together. Children, don't forget that you must have an adult with you, to help with making your cakes.

Ingredients:

125g unsalted butter, softened
125g caster sugar
1 teaspoon vanilla extract
2 large eggs
125g self-raising flour, sifted
2 tablespoons milk

You will need:

A mixing bowl
A wooden spoon
Baking trays for small fairy cakes
Paper cases
Decoration materials!



Makes 12-16 fairy cakes

1. First, preheat the oven to 190°C (gas mark 5) and prepare your baking trays by placing paper cases in them.
2. Then, cream the butter and sugar together in a bowl. Stir in the vanilla extract.
3. Add the eggs, one at a time, with a spoonful of flour inbetween. Mix thoroughly.
4. Now, add in the rest of the flour, again mixing thoroughly.
5. Add the milk and stir it in; if your mixture drops nicely off the spoon you are ready. If it's still a bit thick, then add more milk.
6. Place a heaped tablespoon of the mixture into each of the paper cases, and put into the oven.
7. Bake for 12 minutes or until cooked through. They should be golden-brown on top, and a skewer inserted into the cake should come out clean.
8. Allow to cool before decorating your cakes. You can dust with icing sugar or cocoa, or mix some icing sugar with a little water for icing. Decorate your cakes with silver balls, hundreds-and-thousands, jelly sweets or chocolate buttons – whatever you like!

*with love from
Shirley Hughes x*

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