



FAIRY CAKES

Ingredients

1 Cup Orgran Self-Raising Flour (130g)
120g Dairy Free Margarine
½ Cup Castor Sugar (110g)
2 Eggs lightly beaten
½ Orange finely grated
Icing sugar to decorate (optional)

Method

Preheat oven to 180oC (350oF)
Line an 18 cupcake tin or a muffin tin with paper cupcake cases.
Place margarine and sugar into a mixing bowl.
Cream with electric mixer, then add beaten eggs and mix well.

Place flour and baking powder into the bowl.
Add orange rind and beat with mixer for 2 minutes or until smooth and creamy.
Spoon the mixture into the prepared paper cupcake cases.

Bake for about 20 minutes or until the cakes are just firm to touch.
Transfer to a wire rack to cool.

Spread a little icing over the top of each cake and decorate with 100s and 1000s.