

# ICED FAIRY CAKES



## Ingredients

- 100g caster sugar
- 100g very soft butter
- 100g self-raising flour
- 2 eggs
- 1 tsp vanilla extract

## For the icing

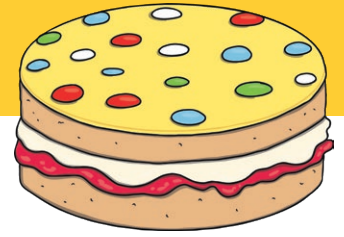
- 200g very soft butter
- 200g icing sugar
- Food colouring,
- sprinkles,
- marshmallows... be creative with your spotastic ideas!

## Method

1. Ask a grown-up helper to turn the oven on to 180°C/160°C fan/gas 4.
2. Put a paper case in each bun hole.
3. 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.
4. 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.
5. Divide between the cases using a spoon. Ask a grown-up helper to put the tray in the oven for 20 minutes.
6. Mix the butter and icing sugar to make a creamy icing. Add colouring if you like. Push an icing nozzle into an icing bag and then scoop in the icing.
7. Let the cakes cool completely in the tray. Pipe icing onto each cake and decorate with marshmallows, sprinkles or whatever you like.



# SPOTTY PUDSEY CAKE



This eye-catching sandwich cake with lemon cream filling and spotted pattern is sure to raise money at a bake sale!

## Ingredients

200g butter, softened  
100g caster sugar  
200g self-raising flour  
1 tsp baking powder  
1 tsp vanilla extract  
4 eggs, beaten  
2 tbsp milk  
140g sprinkles

## To Decorate

Icing sugar, for dusting  
250g pack yellow fondant icing  
4–5 tbsp raspberry jam  
50g each of red, white, blue and green fondant icing (for spots)

## For the Filling

300ml double cream  
140g lemon curd

## Method

1. Ask a grown-up helper to heat the oven to 200°C/180°C fan/gas 6.
2. Grease 2 x 20cm sandwich tins and line the bases with baking parchment.
3. Mix all of the cake ingredients, apart from the sprinkles, in a large bowl until fully combined and smooth.
4. Quickly but gently, stir through the sprinkles – don't mix them too much or the colour from them will bleed.
5. Divide the mixture between the tins and bake for 15-18 mins, until risen and golden brown. Leave to cool a little in their tins before turning them out onto a wire rack to cool completely.
6. On a surface lightly dusted with icing sugar, roll out the yellow fondant and cut out a 20cm circle. Brush the top of one of the cakes with a little raspberry jam and pop the fondant circle on top.
7. Roll out the coloured icings in turn and cut out small circles. Dot a small amount of jam under each circle and arrange them on top of the yellow fondant.
8. To make the filling, tip the cream and lemon curd into a large bowl and whip by hand to a soft peak. Sandwich the cakes together with the remaining raspberry jam, topped with a layer of lemon cream.





# FANCY ICED BISCUITS



These colourful cookies are bound to be a big hit with kids and adults alike.

## Ingredients

175g softened butter  
50g golden caster sugar  
50g icing sugar  
2 egg yolks  
2 tsp vanilla extract  
300g plain flour  
zest and juice of one orange

## To decorate

140g icing sugar and sifted sprinkles

## Method

1. Ask a grown-up helper to heat the oven to 200°C/180°C fan/gas 6.
2. Mix the butter, sugars, egg yolks and vanilla with a wooden spoon until creamy and then mix in the flour in two batches.
3. Stir in the orange zest.
4. Roll the dough into about 22 walnut-size balls and sit them on baking sheets.
5. Bake for 15 mins until golden. Leave to cool.
6. Meanwhile, mix the icing sugar with enough orange juice to make a thick, runny icing.
7. Dip half of each biscuit half into the icing and then straight into the sprinkles. Dry on a wire rack.







# TWISTY CHEESE STRAWS

Twist things up, with this classic party favourite!



## Ingredients

- 100g cream cheese
- 2 tbsp fresh pesto
- 320g sheet puff pastry
- flour for dusting
- 1 egg, beaten

## Method

1. Ask a grown-up helper to heat the oven to 200°C/180°C fan/gas 6.
2. Tip the cream cheese and pesto into a bowl and mix well.
3. Unroll the pastry on a lightly floured surface and cut in half lengthways.
4. Spread the pesto mix over one half, pop the other piece of pastry on top to create a sandwich and then cut in half lengthways to create two long rectangles.
5. Divide each rectangle into short strips, about 1cm thick. Then, get twisting the pastry strip and place on a baking tray lined with parchment.
6. Brush with egg and bake for 20–25 mins until risen and golden brown.

