

## **Fairy Cakes**

*Use this basic recipe if you want to add dry flavourings to your cakes, like cocoa powder. Or try the one overleaf using liquids for flavouring, and thus slightly more flour.*

## **Cocoa Fairy Cakes**

### ***Ingredients***

125 g softened butter  
125 g caster sugar  
2 large eggs  
some ground almonds (3 tsp max)  
110 g self-raising flour  
1 small pinch table salt  
15 g cocoa powder

### ***Method***

1. Preheat the oven to 180 deg C (Fan oven).
2. Beat the butter well until smooth, then add the caster sugar and beat until the mixture lightens and gets fluffy (5-10 minutes).
3. Lightly beat the 2 eggs together then add a bit at a time to the mixture, beating well between additions and adding 1 or 2 tsp of ground almonds with the egg (see tip 6 above).
4. Sieve the flour and cocoa together with the salt. Add 1/3 at a time to the mixture and fold in (pulse in 2 or 3 short bursts) until everything is combined.
5. The mixture should drop slowly from a spoon, divide the mixture into the 12 paper cases in a patty tin.
6. Bake in the oven immediately, for 12-15 minutes. Check they are done using a skewer, which should come out clean. Turn out onto a wire rack to cool.

## **Chocolate Icing**

120g icing sugar  
60 g softened butter  
2 tbsp cocoa powder

Beat together all the ingredients until light and fluffy. If you use a processor, the mixture may first turn into a large ball, but persistent beating will smooth the mix into a spreadable topping. Add 1-2 tsp of strong made coffee, or milk, to loosen the mixture to an easier spreadable consistency (if required). Decorate with a sprinkle of cocoa powder or icing sugar.

## **Coffee, Walnut and Vanilla Fairy Cakes**

### ***Ingredients***

125 g softened butter  
125 g caster sugar  
2 large eggs  
some ground almonds (4 tsp approx.)  
140 g self-raising flour  
1 small pinch table salt  
4 tsp strong made coffee  
2 tsp vanilla extract  
70g chopped walnuts - reserve some for decorating.

### ***Method***

1. Follow the directions 1-3 above.
2. Add the coffee and vanilla extracts along with a teaspoon or 2 of ground almonds. Beat together.
3. Sieve the flour with the salt. Add 1/3 at a time to the mixture and fold in (pulse in 2 or 3 short bursts) until everything is combined.
4. Quickly mix in the walnuts using a few pulses.
5. The mixture should drop slowly from a spoon, add another spoon of coffee or vanilla if required to loosen it.
6. Divide the mixture into the 12 paper cases in a patty tin and bake in the oven immediately, for 12-15 minutes. When done, turn out onto a wire rack to cool.

### **Cappuccino Icing**

4 tsp strong made coffee  
1 tsp vanilla extract  
120g icing sugar  
60 g softened butter  
2 tbsp finely grated chocolate or cocoa

Beat all the ingredients together into a soft, fluffy, spreadable icing. Decorate with chopped nuts, flaked almonds or grated chocolate.