

Halloween Fairy Cakes

Ingredients:

175g/6 tablespoons Odlums Self Raising flour

125g/4 tablespoon caster sugar

125g margarine half a block

2 eggs

2 tablespoons cold water

To decorate

Nutella

Hundreds and thousands

Writing icing

Roll out icing

You will also need

A bowl and wooden spoon

An electric mixer (optional)

Paper cases and a bun tray

A wire tray for cooling

Halloween cookie cutters

METHOD

1. Ensure oven is fully preheated to 200 degrees Celsius, gas mark 6.
2. Next, put bun paper cases into bun tins.
3. Put the flour, sugar, margarine, eggs and water into a bowl.
Beat all the ingredients together with an electric mixer or wooden spoon until mixture is smooth.
4. Put heaped teaspoons of the mixture into each bun case.
5. Place in the oven on the top shelf and bake for about 15 minutes until golden brown.
6. Cool on a wire tray. When cold decorate how you wish.
7. Enjoy