St. Patrick’s Day Fairy Cakes

Ingredients:  
175g/6 tablespoons Self Raising Flour  
125g/4 tablespoons Caster Sugar  
125g Margarine (half a block)  
2 Eggs  
2 tablespoons cold Water

To decorate  
Green food Colouring  
Hundreds and Thousands; Candied Jellies  
Icing

Equipment  
a bowl and wooden spoon  
a electric mixer (optional)  
paper cases & a bun tray  
a wire tray for cooling

Method:  
1.Ensure oven is fully preheated to 200°C, Gas 6.  
2. Put bun paper cases into bun tins.  
3.Put the flour, sugar, margarine, eggs and water into a bowl. 4.Beat all the ingredients together with an electric mixer or wooden spoon until the mixture is smooth.  
5. Add green food colouring.  
6.Put heaped teaspoons of the mixture into each bun case.  
7.Place in the oven on the top shelf and bake for about 15 minutes until golden brown.  
8.Cool on a wire tray. When cold, spread green icing on the top and add your favourite topping.