

GO BEYOND AT HOME!

This Red Nose Day make a batch of themed fairy cakes using this simple recipe from Queen of cooking, Mary Berry!

This recipe makes 12 cupcakes and requires 15 minutes of preparation time and 15 minutes of cooking time.

You will need:

For the cake:

- 100g (4 oz) softened butter
- 100g (4 oz) caster sugar
- 2 large eggs
- 100g (4 oz) self-raising flour
- 1 level teaspoon of baking powder

For the icing:

- 225g (8 oz) sifted icing sugar
- 2-3 tablespoons of warm water
- Handful of sweets to decorate

Equipment:

- A large mixing bowl
- Measuring scales
- A 12-hole bun tin
- 12 bun cases
- A wooden spoon
- A wire cooling rack (optional)
- A tablespoon and butter knife

The Recipe:

Step 1: With the help of an adult, pre-heat your oven to 200C for non-fan ovens, 180C for fan ovens or to gas mark 6. Place your bun cases into your 12-hole bun tin to ensure the buns keep a good even shape as they bake.

Step 2: Using your measuring scales, measure out all your ingredients and place them into a large mixing bowl. Take your wooden spoon and mix the ingredients together for approximately 2-3 minutes until they are all combined; it should become blended and smooth in appearance.

Step 3: Next, using a tablespoon and a butter knife, spoon the mixture into each of your bun cases and scrape the remaining mixture off the spoon with your knife - make sure you separate the mixture evenly between the bun cases. Bake in your pre-heated oven for 15-20 minutes until the cakes are well risen and golden brown. Once baked, ask an adult to lift the buns out of the tray and place on a wire cooling rack. If you don't have a cooling rack- not to worry! Leave the buns in its tray and allow to cool thoroughly before removing them.

Step 4: Place the icing sugar in a bowl and gradually blend in the warm water until you have a fairly stiff icing mixture. Once the buns are completely cool, spoon the icing sugar over the top of cakes and decorate with your favourite sweets... and Ta-Da, you have your very own batch of fairy cakes!

Top tip! Check out this photo of our Red Nose Day decorated cakes!

