coloured fairy cakes

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Ingredients

Makes:

Cake

125g butter or margrine

125g caster sugar

2 eggs, beaten

125g self-raising flour

pinch of salt

baking cases

Decoration

70g soft butter

140g icing sugar

1 tbsp of milk.

few drops of food colouring.

Instructions

preheat the oven to 190 deg C or gas mark 5. place baking cases into a deep bun tin.

cream the butter with the sugar untill light and fluffy. gradually beat in the eggs, a little each time, beating well after each time.

next add the flour and salt and fold in evenly. if need be add a little water to the mixture untill made soft.

evenly divide the mixture in each baking case, bake for about 25 minutes untill firm.

when they are done leave to cool.

for decortation add milk, butter and icing sugar beat untill light and fluffy.

put mixture to the side, and then when the cakes have cooled cut a circle out of the middle but not to deep, the piece of sponge that you have cut out cut it in half. the get the icing mixture and plop it into the hole made in the cake. after this place the halfed sponge ontop of the icing so that it looks like a butterfly. do this to all of the cakes.