



# Fairy Cupcakes

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 115g/4oz butter
- 115g/4oz caster sugar
- 2 eggs
- 115g/4oz self-raising flour

### *For The Topping*

- Hundreds & thousands, chocolate sprinkles, glace cherries, sugar flowers, jelly gems or whatever you wish
- 200g/7oz icing sugar
- 2 tbsp warm water
- few drops of food colouring (optional)

## Instructions

- Preheat oven to 190C/375F/Gas Mark 5
- Cream together butter & caster sugar in large bowl until pale & fluffy
- Beat in eggs gradually
- Fold in flour with a spoon
- Spoon mixture into paper cases on a bun tray
- Bake for 20 minutes then leave to cool

### *Topping*

- 
- Sift icing sugar into bowl
  - Stir just enough water to mix to a smooth paste - thick enough to coat the back of the spoon
  - Stir in food colouring if desired
  - Spread icing over cakes
  - Decorate as desired