



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

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- 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