

# Poppy's

## Favourite Fairy Cake Recipe



### Ingredients

- 110g/4oz butter or margarine, softened at room temperature
- 110g/4oz caster sugar
- 2 free-range eggs, lightly beaten
- 1 tsp vanilla extract
- 110g/4oz self-raising flour
- 1-2 tbsp milk
- 2 large handfuls of sultanas

### Method

1. Preheat the oven to 180C/350F/Gas 4 and line 2 x 12-hole fairy cake tins with paper cases.
2. Cream the butter and sugar together in a bowl until pale.
3. Beat in the eggs, a little at a time, and stir in the vanilla extract.
4. Fold in the flour using a large metal spoon. Add a little milk until the mixture is a soft dropping consistency.
5. Add in the sultanas and mix them into the cake mixture, spoon the mixture into the paper cases until they are half full.
6. Bake in the oven for 8-10 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean.
7. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
8. Enjoy your delicious Fairy Cakes with a lovely cup of tea.

