Fairy Cakes

Makes 12

125g (4½oz) Margarine
125g (4¼oz) Caster Sugar
2 Eggs Lightly Beaten
125g (4½oz) Self-Raising Flour
1 tsp Vanilla Essence
2 tbsp milk

1. In a mixing bowl beat the margarine and caster sugar until pale and fluffy. Add the beaten egg, a little at a time, mixing all the time, and then add the vanilla essence.

2. Sift half of the flour into the mixture and beat. Add the milk and the rest of the flour and fold until well combined.

3. Spoon into paper cake cases and bake in a preheated oven at 190°C for about 12 minutes until risen and the lightly browned. Allow to cool for ten minutes on a rack before decorating with a topping of your choice.