

Gluten Free Fairy Cakes

Ingredients:

1 egg

50g gluten free self-raising flour

50g margarine

50g caster sugar

1 or 2 drops vanilla essence

12 paper cupcake cases

For the decoration please choose:

Buttercream: 50g butter & 100g icing sugar

Glacé Icing: 150g icing sugar and a few drops of water

Melted chocolate: 100g bar



Method:

1. Preheat the oven to 180°C
2. In a large bowl whisk together the sugar, margarine, egg, vanilla essence and sifted flour until well combined
3. Place the paper cases in a bun tin and spoon the cake mixture equally into the cases
4. Bake for approximately 12 - 15 minutes until the cakes are golden brown and spring back to the touch
5. Allow to cool on a cooling rack
6. Once the cakes are completely cold you can decorate as you wish

Handy Hints:

- Use 1 or 2 drops of food colour to change the appearance of your icing
- Try piping the buttercream onto your cupcakes for a professional finish
- Use sprinkles or other edible decorations to make your cakes look as appealing as possible