

Ingredients needed for: _____ Name: _____

SMALL CAKES

Ingredients

50g soft butter/margarine
50g caster sugar
1 egg
50g self-raising flour
Added ingredients, such as 30g raisins/dried cranberries/ chocolate chips
6 cake cases

Equipment

Mixing bowl
Wooden spoon
Jug
Tablespoon
Teaspoon
Fork
Scales
Bun tin

Method

1. Preheat oven 180°C/Gas Mark 5.
2. Put paper cases in bun tin.
3. Put butter/margarine and sugar in a mixing bowl and cream until they become white and fluffy.
4. Break the egg into a jug, add the vanilla and beat lightly with the fork.
5. Add the beaten egg to the mixture a drop at a time.
6. Fold in the flour.
7. Add your added ingredient and fold in.
8. Using a teaspoon spoon the mixture in to the cases filling them half way.
9. Put into the oven for 12 – 15minutes until they are risen, golden brown and springy to touch (using your finger).
10. Remove the cakes from the oven.