



# THE FAIRY CAKES

## INGREDIENTS



- ✓ 100 g of margarine
- ✓ 100 g of self-raising flour
- ✓ 100 g of caster sugar
- ✓ 2 eggs
- ✓ pinch of salt

### For the icing :

- ✓ 100g of icing sugar
- ✓ White of one egg
- ✓ 1 teaspoon of lemon juice
- ✓ sprinkles

## DIRECTIONS



- Beat the margarine, sugar and salt in a bowl.
- Add the eggs, self-raising flour and lemon zest. Beat again.
- Put the mixture into 8 or 10 paper cases on baking sheets. Bake in a preheated oven at 190°C for 15 minutes.
- For the icing : beat the egg white. Add the icing sugar and lemon juice. Beat again.
- Put the icing on the cakes. Decorate with sprinkles.