

Everyday Angel Cakes

Show your friends you care – with cake!
These cuties are a) easy, b) delicious and c) positively angelic!

Makes 12

Ingredients

- 110g butter or margarine, softened
 - 110g caster sugar
 - 110g self-raising flour
 - 2 eggs
 - 1 teaspoon vanilla essence
 - 1-2 tbsp milk

For the icing

- 56g butter, softened
- 113g sieved icing sugar

What to do:

1. Preheat the oven to 180C or 350F or Gas Mark 4 and put a paper case in each hole of a bun baking tray.
2. Put the sugar and butter in a bowl and mix it together until pale in colour.
3. Break the eggs into a separate bowl and beat a little with the vanilla extract. Mix the eggs into the butter and sugar a little at a time.
4. Mix in the flour with a big spoon. Add a little bit of milk so the mixture drops off the spoon.
5. Half fill the paper cases and put the tray into the oven.
(Remember – be careful and ask for help if you don't feel confident doing it yourself.)
Bake for 10-15 minutes until they're golden brown on top. Leave to cool.
6. For the icing: Mix the butter and icing sugar in a bowl until smooth. You can add a little milk if it's too thick.
7. When the cakes are cool, cut a little circle off the top. Then cut the circle in half so you have two 'angel wings'.
8. Put a blob of buttercream icing on the top of your cake then place your two cake wings on top. Repeat for all cakes.
9. Extra tip: dust with icing sugar or add some sprinkles to decorate.
10. Now it's time to share with your friends. Watch as these yummy cakes fly off the plate. Nom!

