

Cup (Fairy) Cakes

Ingredients

- 170g Self Raising Flour
- 170g Butter (Preferably unsalted)
- 170g Caster Sugar for cake mix
- 3 Large Eggs
- 1tsp Baking Powder
- Tablespoon of Milk
- ½ tsp Vanilla Extract

See Techniques on the web for the ingredients to make frosting and butter icing.

Options

Not much to say here – this is a classic recipe for a classic cake!

This simple sponge recipe is the basis of many types of cake and can easily be personalised to your own tastes and design.

This is a simple sponge cup cake.

You can make half quantity by using 2 medium eggs.

Equipment

- Kitchen Scales
- Mixing Bowl
- Food Mixer
- Sieve
- 2 Cup Cake Tins & 24 Paper Cases
- Wire rack for cooling

Preparation

- Get all the ingredients measured and laid out.
- Get the paper cases in the cupcake baking tray.

Method

Heat the oven to 180°, gas mark 5.

Cream the caster sugar and butter. That's just a bakers' way of saying beat the butter and sugar with your electric whisk until the sugar is incorporated and the butter is smooth.

This is best done with butter that is a bit soft. It does not work at all with rock-hard butter right from the fridge!

Add the eggs one at a time with a little flour and incorporate that before adding the next egg.

Tip: Break the eggs into a cup before adding to the mix just in case you get a bit of shell in the mix, or the egg is bad!

Use the sieve to add the remaining flour and mix.

Add the vanilla extract and milk and gently mix in.

Fill each cake case with the batter.

Put in the oven for 35 minutes.

Do not be tempted to open the oven during cooking – the cakes will collapse.

Insert a skewer into a cake in the middle row and it will come out clean when the cakes are ready. You might need to bake for a further 5 minutes or so but take note of this for the next time, so you don't have to return the tray to the oven.

That's the basic sponges – fine as they are but so easy to get creative and decorate them.

Suggestions for Decorating

- Simple icing sugar (frosting to our USA friends) and sprinkles or other toppings from the baking aisle at the supermarket.
- Butter Icing – and a chance to get creative with an icing bag!
- Strawberry butter icing with a strawberry on top.
- Chocolate butter icing with grated chocolate

Portions

18 - 24 cakes, but it does depend on the size of the cake cases you use.

Storage

Store in an airtight container for up to 2 or 3 days.

Will keep for a few days.

Do not refrigerate

Tips

Cup cakes are very easy to make, but they are also easy to get wrong!

Test Kitchen

I have tested this by baking cakes dozens of times with slight variations to test the sensitivity of the instructions. This is explained in more detail on the website, www.marionsmeals.com

In summary:

- Use cake cases that fit the cake tin for size and shape
- Fill the cake case to the top with the cake batter
- Do not open the oven part-way through baking
- Do not add too much water to the frosting
- Do not add too much hot water to the butter icing



Test: Different amounts of batter in the cake case.

Not enough cake batter results in cakes that do not rise properly

Techniques

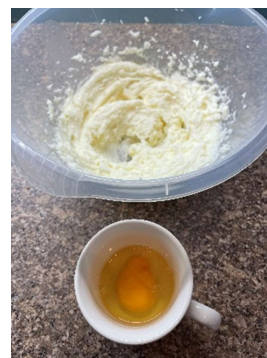
The main techniques are

- Making Butter Icing for Cup Cakes
- Making Frosting for Cup Cakes
- Making Butterfly Cakes
- Using your imagination for different ways to decorate your Cup Cakes

The techniques are available on the web at www.marionsmeals.com



Getting the ingredients ready



Break the egg into a cup before adding to the batter



It takes very little water to convert icing sugar into frosting



Examples of decorating cup cakes