**Microwaveable small cakes**

**Makes 12 cakes**

2oz/50g margarine

2oz/50g caster sugar

4oz/100g self-raising flour

1 egg, beaten

2 tablespoons milk

Flavourings:

use a few drops of vanilla for plain cakes

for chocolate cakes, replace 1 oz flour with 1oz chocolate powder

colouring can be used

dried fruit can be used

The instructions say cook in a microwave, but of course you can use a traditional cooker if you want – cook for 12 to 15 minutes, depending on your cooker, at about 190°.

1. put paper cases ready – use two for each cake
2. cream margarine and sugar together
3. add beaten egg and beat the mixture
4. fold in the flour, with milk, to make a soft mixture
5. put a teaspoon of the mixture in each double case
6. cook six at a time, in a circle on a plate. Cook for 1 ½ to 2 ½ minutes, depending on the microwave
7. ice as required