

Fairy Cakes

These delicious little cakes are popular in England for tea time and party entertaining and can be flavored and decorated in any number of ways.

Basic Fairy Cake Recipe

¾ cup self-rising flour
Pinch of salt
½ cup butter, softened

½ cup superfine sugar
2 large eggs
Paper baking cups

Combine all ingredients in bowl of electric mixer and beat until smooth (1-2 minutes). Drop an equal quantity of mixture into 24 mini muffin pans. Bake at 375° for 10-12 minutes until well risen and golden. Remove cakes to wire rack to cool.

Yield: 24

Lemon Fairy Cakes

Flavorings – Add the following to basic Fairy Cake recipe

2 teaspoons lemon juice

Grated rind of 1 small lemon

Filling – Beat together:

½ cup butter, softened

2 teaspoons lemon juice

2 cups confectioners' sugar, sifted

Grated rind of 1 small lemon

With a sharp knife, remove a cone shaped round about ¼ inch from edge of each cake, leaving a cavity in the center. Fill with 1½-2 teaspoons lemon filling and replace the cake circle. Lemon curd* may be used as an alternative. Dust the cakes lightly with confectioners' sugar just before serving.

Yield: 24

*See *Lemon Curd* recipe on page 38.

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(Continued)

Orange Fairy Cakes

Flavorings – Add the following to basic Fairy Cake recipe

2 teaspoons fresh orange juice

Grated zest of ½ a small orange

Orange Icing

1¼ cups confectioners' sugar

½ teaspoon grated orange zest

2-3 tablespoons fresh orange juice

Commercial candied orange peel

Sift confectioners' sugar into a small bowl. Whisk in zest and 2 tablespoons juice until smooth. If icing is too thick, add more juice one teaspoon at a time. Ice the top of each cake and place a small piece of candied orange peel in the center.

Yield: 24

Chocolate Butterfly Cakes

Flavorings – Add the following to basic Fairy Cake recipe

2 tablespoons cocoa, along with the flour

After the cakes are baked and cool, slice off tops of cakes (approximately ¼ inch) horizontally then cut the tops in half vertically to make butterfly 'wings'.

Icing

¼ cup butter, softened ⅔ cup confectioners' sugar, sifted 2 teaspoons hot milk

Beat the butter until soft; beat in half the confectioners' sugar. Beat in milk and remaining sugar. Divide the mixture evenly among the cakes, and then press the 'wings' into the tops of the cakes at an angle.

Yield: 24