<!DOCTYPE html>

<title>Baking Fairy Cakes</title>

<p>Ingrediants:</p>

<ul>

<li>125g butter</li>

<li>125g caster sugar</li>

<li>1tsp vanilla extract</li>

<li>2 eggs</li>

<li>150g plain flour</li>

<li>**¼** tsp baking powder</li>

</ul>

<p>To make a sponge cake, follow these steps:</p>

<ol>

<li>Preheat the oven to 190**°**C. Line a 12-hole fairy cake tin.</li>

<li>Cream the butter in a large bowl until soft.</li>

<li>Add the sugar and vanilla extract and beat until the mixture is light and fluffy.</li>

<li>Add the eggs, one at a time, beating continuously and sift the flour and baking powder.</li>

<li>Divide the mixture evenly between the paper cases.</li>

<li>Cook in the over for 8-12 mins or until golden brown and springy to the touch.</li>

<li>Transfer the cakes to a wire rack to cool.<li>

<li>When the cakes are completely cool, decorate them.<li>

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