This easy peasy fairy cakes recipe is perfect for baking with children. Decorate with a little drizzly icing and plenty of sprinkles, or go for the full butterfly effect.

Ingredients

110g/4oz butter or margarine, softened at room temperature

110g/4oz caster sugar

2 free-range eggs, lightly beaten

1 tsp vanilla extract

110g/4oz self-raising flour

1-2 tbsp milk

For the icing

300g/10½oz icing sugar

2-3 tbsp water

2-3 drops food colouring

hundreds and thousands, or other cake decorations

Method

1. Preheat the oven to 180C/350F/Gas 4 and line 2 x 12-hole fairy cake tins with paper cases.

2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs, a little at a time, and stir in the vanilla extract.

3. Fold in the flour using a large metal spoon. Add a little milk until the mixture is a soft dropping consistency and spoon the mixture into the paper cases until they are half full.

4. Bake in the oven for 8-10 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.

5. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.

6. To ice the fairy cakes, drizzle the icing over the cakes, sprinkle with decorations and set aside until the icing hardens.