

Fairy cakes

Makes 18
Preparation 10 minutes
Cooking 20-25 minutes

Ingredients 150ml pot **low fat natural yogurt**
(rinse the pot and use as measure)
1 pot of **caster sugar**
1 pot of **sunflower oil**
2 **eggs**
2 pots of **self-raising flour**
250g punnet of **blackberries**
Finely grated rind & juice of 1 **orange**
1 pot of **icing sugar**
Orange **food colouring** *(optional)*
50g bar of **chocolate** and some *hundreds & thousands* to decorate

Method Preheat the oven to 190C (Gas mark 5). *If using a fan oven cook from cold at 180C.*
Lay out 18 paper bun cases on two baking trays.

Tip the yogurt, sugar, oil and eggs into a bowl and whisk until combined.

Tip in the flour, three-quarters of the blackberries (saving some for decorating) and half the orange rind; fold the mixture with a large metal spoon – don't overwork. The mixture should look like a thick batter.

Fill each bun case three-quarters full with the mixture and bake for 20-25 minutes until the cakes are risen and golden. Turn out and cool on a wire rack.

Sift the icing sugar into a bowl, add the remaining orange rind and one tablespoon of orange juice to make a smooth icing. Stir in a few drops of orange food colouring, if you like. Using a teaspoon, spoon a little icing on top of each cake.

Decoration *There are many ways to decorate your fairy cakes. Here are some ideas:*
Top with three blackberries and lightly dust with icing sugar.
Melt some chocolate then drizzle it over the cakes with a teaspoon.
Sprinkle the cakes with hundreds and thousands or chocolate strands.

