

How to Make Fairy Cakes

1 Ingredients

- 4 • 100g self-raising flour
- 6 • 100g sugar
- 8 • 100g butter
- 10 • 2 eggs
- 12 • icing sugar
- 13 • sprinkles



14 Method

- 25 1. Turn the oven on at 180°C or gas mark 4.
- 33 2. Mix the sugar and the butter together.
- 43 3. Sieve the flour gently into the bowl and fold it into the mixture.
- 47
- 55 4. Whisk the eggs and stir them into the mixture.
- 57
- 63 5. Divide the cake mixture evenly between 12 cake cases in a baking tray.
- 71
- 83 6. Ask an adult to help you to put the cakes into the oven for 20 minutes.
- 88
- 97 7. Take the cakes out of the oven and wait for them to cool.
- 102
- 108 8. Decorate your cakes with icing sugar and your favourite sprinkles.
- 113



Questions



1. How much butter do you need to make fairy cakes?



2. Write one word which means the same as **gently**.



3. Why should you ask an adult to help you to put the cakes into the oven?



4. Number these steps from 1–4 to show the order that they appear in the text. The first one has been done for you.

- ☐ Sieve the flour gently into the bowl.
- ☐ Whisk the eggs and stir them in.
- ☒ 1 Mix the sugar and the butter together.
- ☐ Put the cakes into the oven.

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Answers



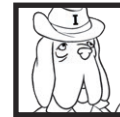
1. How much butter do you need to make fairy cakes?

You need 100g of butter to make fairy cakes.



2. Write one word which means the same as **gently**.

Accept any correct synonym, such as: carefully, softly, slowly.



3. Why should you ask an adult to help you to put the cakes into the oven?

Pupils' own responses, such as: You should ask an adult to help you to put the cakes into the oven because the oven is hot. An adult will keep you safe.



4. Number these steps from 1–4 to show the order that they appear in the text. The first one has been done for you.

- 2** Sieve the flour gently into the bowl.
- 3** Whisk the eggs and stir them in.
- 1** Mix the sugar and the butter together.
- 4** Put the cakes into the oven.

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