



### Get baking!

Be a master baker and rustle up these tasty cakes

Makes 18 cakes

Prep: 10 mins | Bake: 20-25 mins plus cooling time

*Delicious!*

### What you'll need

- 150ml pot low fat natural yoghurt (rinse the pot to use as a measure)
- 1 pot caster sugar
- 1 pot sunflower oil
- 2 eggs
- 2 pots self-raising flour

- 250g punnet of strawberries
- Finely grated rind and juice of 1 orange
- 1 pot of icing sugar
- Orange food colouring (optional)
- 50g bar of chocolate and some hundreds and thousands to decorate

- 1 Pre-heat the oven to 190°C/gas mark 5. If you're using a fan oven, cook from cold at 180°C. Lay 18 paper bun cases on two baking trays.
- 2 Tip the yoghurt, sugar, oil and eggs into a bowl and whisk until combined.
- 3 Tip in the flour, three-quarters of the strawberries (save some for decorating!) and half the orange rind. Then fold the mixture with a large metal spoon – the mixture should look like thick batter.
- 4 Fill each bun case three-quarters full with the mixture and bake for 20-25 minutes until the cakes are risen and golden. Turn them out to cool on a wire rack.
- 5 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.



Now it's time to decorate your cakes! There are loads of ways to do this, so here are some ideas:

- Top with three strawberries 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

### Fairy cakes are so delicious, why not share them with your friends?

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