**Little Cakes**

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| ***Ingredients*** | ***Equipment*** |
| 100g self-raising flour | mixing bowl |
| 100g caster sugar | wooden spoon |
| 100g butter | teaspoon |
| 2 eggs | cake tin |
|  | weighing scales |

***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Check that the oven is switched on to the correct temperature – Gas Mark 5 / 190°c
3. Place the paper cases into the cake tin.
4. Weigh all the ingredients into the mixing bowl (in any order).
5. Mix well with a wooden spoon until light and fluffy.
6. Place a teaspoon of mixture in each cake case.
7. Place the cake tin in the oven.
8. Bake in the oven for 20 minutes or until golden brown and springy.

