

Ladybird cakes

You will need:

100g baking spread/Stork

100g caster sugar

100g self raising flour

2 eggs

$\frac{1}{2}$ level tsp baking powder

Colour writing icing

Matchmakers (for antennae)

Paper cake cases

Large mixing bowl

Wooden spoon/electric mixer



Method

1. Preheat oven to 180°C/Fan 160°C/Gas 4 and arrange 12 fairy cake cases in the bun tin.

2. Place all the cake ingredients into a large mixing bowl and beat with an electric mixer until well blended and smooth. You can also do this with a wooden spoon.



3. Divide the mixture between the cases - leave about 1cm between the mixture and the top of the paper cases. It is important not to over fill the cases as you need a little of the rim of the case above the level of the cakes when they are baked so that it is easy to ice the top. Bake in the oven for 15 minutes, or until the cakes are well risen and golden brown.



4. Lift out and cool on a wire rack.
5. With the writing icing, draw a black line to separate the head from the wings.
6. Use the black icing to colour the head and the red colour for the wings.
7. Squeeze a little of the icing out onto each section and with a wet knife, spread them out.

