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opening extract from

Flossie Crums: The Fairies Cupcake Ball

written by

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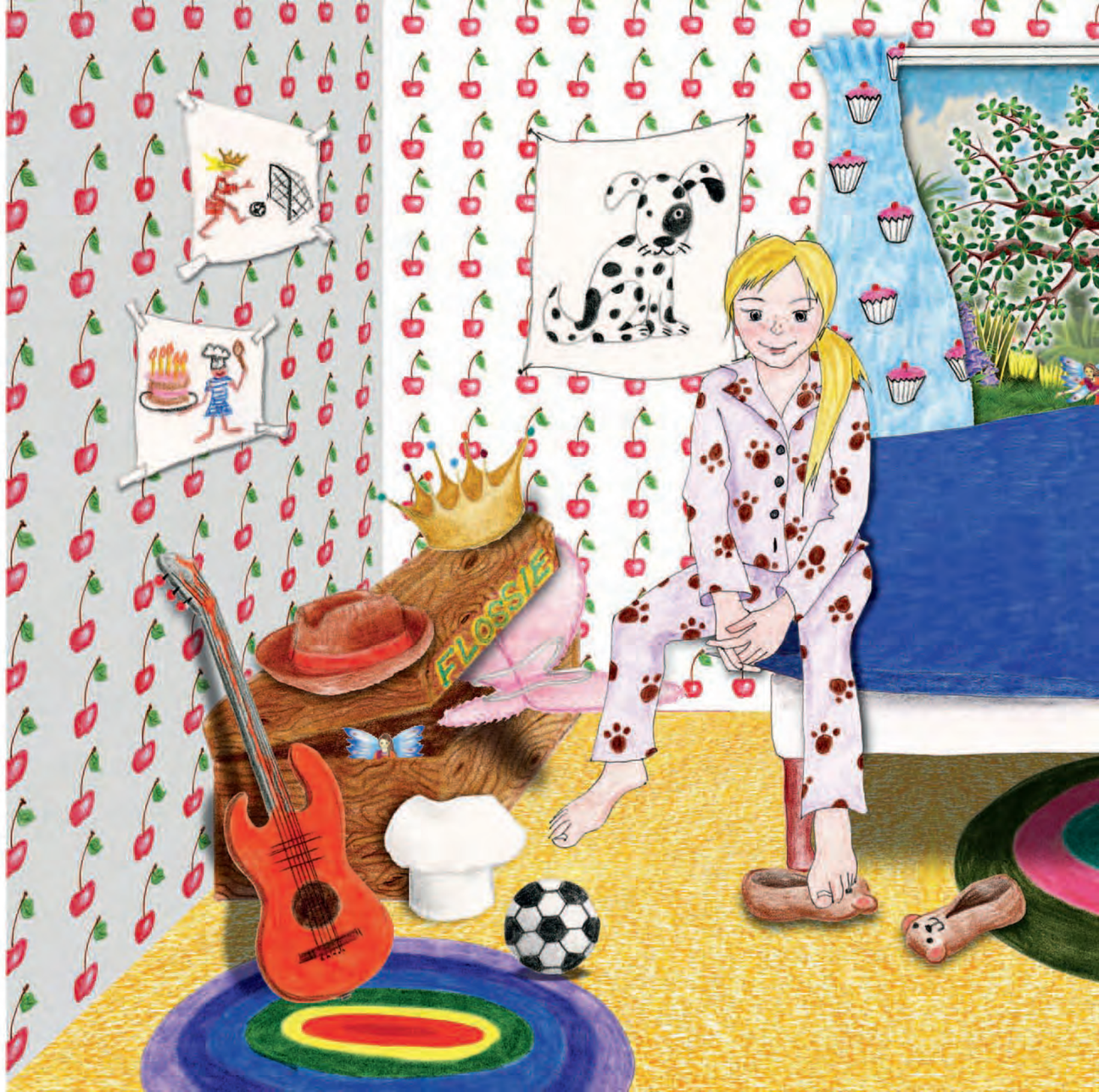
Hello, I'm Flossie. I am ninety-two days away from my eighth birthday, which means I am seven and three quarters. I love cooking but I hate clearing up. I love dressing up but I hate getting dressed in the morning. But best of all I love cooking in my dressing-up clothes.









Did you know that every house has fairies?
I love them, even when they're being very
annoying and sitting on my head.

Most grown-ups hardly ever see them but that's because
they don't know how to concentrate properly.



Our fairies live in the chestnut
tree, outside the kitchen
window. They call it the
kingdom of Romolonia.

I first met the fairies last summer.
Mum and I were having a pretend fairy picnic.

We collected acorn hats for wine glasses and for plates we used shells we'd found on the beach.

We had made our favourite chocolate cake and cut it into small slices (the right size for fairies, of course). This is the best chocolate cake ever.

I have to tell you a secret: when people taste this cake they think I must have had cookery lessons because it is so delicious. Even my six-year-old brother Billie can make it, it's that easy.



Flossie's very impressive, especially tasty

Chocolate Cake

Ingredients

175g sugar

175g softened butter

200g drinking chocolate

75g self-raising flour

4 eggs

Mini marshmallows

Method

1. Ask a grown-up to turn the oven to 190°C and grease a 20cm (8") heart-shaped cake tin.
2. Put all the ingredients into a mixing bowl and mix them together until everything is really chocolatey.
3. Scrape the mixture into the cake tin and bake the cake for 40 minutes. It might still be a bit wobbly in the middle when it comes out but trust me, that's a good thing.
4. Only when it is completely cold, gently tip the cake onto a plate and decorate with mini marshmallows.

