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Opening extract from

My Carry-along Angel Activity Book

Written by

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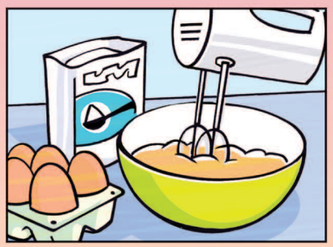
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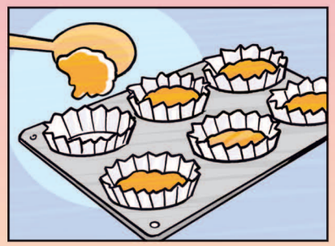
12 Angel cakes

Just heavenly! Ask a grown-up to help you with cooking, and wash your hands.

Ask a grown-up to turn the oven to 160°C. Let the butter soften to room temperature. This recipe makes 8 large or 12 small cakes.



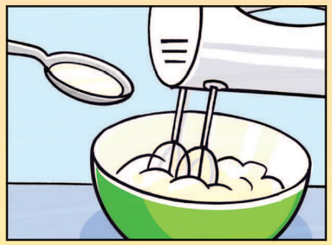
1 Put the 100g butter, caster sugar, eggs, flour, and essence in a bowl. Whisk with an electric mixer until smooth and creamy.



2 Put your cake cases in a muffin tin. Add a spoonful of cake mix to each, adding more until all the mix is used. Bake for 12–15 minutes.



3 Ask a grown-up to help you lift the cakes from the oven and put on a rack to cool.



4 Cut the 150g butter into cubes and put in a bowl with the icing sugar. Whisk with an electric mixer, adding a spoonful of milk to make it creamy.



5 If you wish, stir in food colouring. Use a broad-bladed knife to spread icing on each of the cooled cakes. Add the decorations.

You will need:

- 100g butter
- 100g caster sugar
- 2 medium eggs
- 100g self-raising flour
- 1 teaspoon vanilla essence
- cake cases
- 150g butter
- 300g icing sugar
- 1 tablespoon milk
- colouring (optional)
- sugar decorations

