



Show your friends you care — with cake! These cuties are a) easy, b) delicious and c) positively angelic!

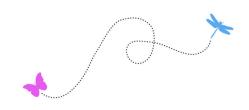
## Makes 12

## Ingredients

- 110g butter or margarine, softened
  - 110g caster sugar
  - 110g self-raising flour
    - 2 eggs
  - 1 teaspoon vanilla essence
    - 1-2 tbsp milk

## For the icing

- 56g butter, softened
- 113g sieved icing sugar



## What to do:

- 1. Preheat the oven to 180C or 350F or Gas Mark 4 and put a paper case in each hole of a bun baking tray.
  - 2. Put the sugar and butter in a bowl and mix it together until pale in colour.
  - 3. Break the eggs into a separate bowl and beat a little with the vanilla extract.

    Mix the eggs into the butter and sugar a little at a time.
- 4. Mix in the flour with a big spoon. Add a little bit of milk so the mixture drops off the spoon.
  - 5. Half fill the paper cases and put the tray into the oven.

    (Remember be careful and ask for help if you don't feel confident doing it yourself.)

    Bake for 10-15 minutes until they're golden brown on top. Leave to cool.
    - **6.** For the icing: Mix the butter and icing sugar in a bowl until smooth. You can add a little milk if it's too thick.
      - 7. When the cakes are cool, cut a little circle off the top. Then cut the circle in half so you have two 'angel wings'.
    - **8.** Put a blob of buttercream icing on the top of your cake then place your two cake wings on top. Repeat for all cakes.
    - 9. Extra tip: dust with icing sugar or add some sprinkles to decorate.
- 10. Now it's time to share with your friends. Watch as these yummy cakes fly off the plate. Nom!





