

Easter Cakes

Ingredients

100g/4oz Low Protein Flour Mix

75g/3oz caster sugar

75g/3oz soft margarine

½ teaspoon baking powder

60ml/2fl.oz water

Glaze Icing

100g/4oz icing sugar

Water to mix

Jelly Tots, etc. for decoration



Oven: 375°F/190°C/Gas Mark 5

Method

1. Cream together the sugar and margarine until light and fluffy.
2. Sieve together the low protein flour mix and baking powder and fold into the creamed mixture.
3. Gradually add the water, mixing it well in.
4. Place paper cases in a bun tray and Fill them with the cake mixture until they are two thirds full.
5. Bake in a preheated oven for 20 minutes.
6. Place on a cooling tray.
7. To make the glaze icing place the icing sugar in small bowl, gradually add water and stir until a smooth glaze has formed
8. When the buns cooled, spread a little glaze icing on top, and then use the Jelly tots to decorate