

Posted on 30 March 2014

by Liz Robb

Easter cake with sugar icing



Ingredients

125g butter
125g golden caster sugar
2 eggs
125g self-raising flour
2 tablespoons of milk
1 tablespoon of vanilla extract
Sugar icing: for 6 cakes
200g icing sugar
2 teaspoons water
Yellow food colouring
Sugar flowers to decorate

Preparation

1. 1. Preheat the oven to 180 degrees, 160 degrees fan oven.
2. 2. Soften the butter, place in a bowl with the sugar, and cream them well together.
3. 3. Crack the eggs into a small bowl and beat. Drop the beaten egg a little at a time into the sugar mixture and mix until it is all incorporated.
4. 4. Sift the flour in and stir gently until the mixture is nice and smooth.
5. 5. Drop the milk in gradually, mixing to blend it in, followed by the vanilla extract.
6. 6. Place 12 paper cases in a bun tin and spoon the mixture into the cases, dividing the mixture equally between them. Bake in the preheated oven for 15 - 20 minute until risen and cooked through. Allow to cool as you prepare the icing.
7. Sugar icing:
8. Sift the icing sugar into a bowl and drop in the water a little at a time, beating it together. Be careful not to let it get too runny. Add only a few drops of food colouring and stir it so that the icing is a pale lemon colour. Put some icing in the centre of each cake and spread out with a knife. Press a sugar butterfly into the middle of the icing and leave to harden.

Cooks Note

Makes 12 cakes