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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 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