



Mini-fruit Cakes

Ingredients

100g self raising flour
100g caster sugar
100g soft margarine
2 eggs
50g dried fruit, e.g. sultanas

Equipment

12 cake cases, cake tin, weighing scales, sieve, mixing bowl, wooden spoon, 2 spoons, cooling rack.



Method

1. Preheat the oven to 200°C or gas mark 6.

2. Place the case cases in the cake tin.



3. Sieve the flour into the mixing bowl and then add all the other ingredients.



4. Mix everything together until light and fluffy.



5. Stir in the dried fruit.



6. Divide the mixture equally between the cake cases using 2 spoons.



7. Bake for 15 – 20 minutes, until golden.



8. Allow to cool on a cooling rack.

