

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 cake 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.

Top tips

Use different types of dried or fresh fruit, e.g. dried apricots, fresh banana.
 Try adding a little spice, such as cinnamon or ginger.

Skills

Weighing	Using a oven	Combining/ Mixing	Dividing	Measuring
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