

EASY VEGAN FAIRY CAKES

RECIPE SERVES 8



FOR THE CAKES

130ml plant milk

1 tbsp lemon juice

½ tsp vanilla essence

120g plain flour

1 level tsp baking powder

Pinch bicarbonate of soda

65g vegan butter

80g caster sugar

FOR THE BUTTERCREAM

50g vegan butter

100g icing sugar

1-2 tsp plant milk

1. Heat the oven to **180°C/360°F/Gas Mark 4**.
2. Place cake cases into the dips of a fairy cake tray.
3. Put the milk, lemon juice and vanilla extract in a bowl and set aside.
4. Sift the flour, baking powder and bicarbonate of soda into a mixing bowl.
5. Add the vegan butter, sugar and milk mixture. Beat with a wooden spoon until the mixture is creamy and there are no lumps from the butter remaining.
6. Spoon into the cake cases until they're three-quarters full.
7. Bake for **15-20 minutes**. A cocktail stick pressed into the centre should come out clean.
8. Allow to cool in the tin for five minutes then cool completely on a wire rack.
9. Once the cakes are cool, use a small sharp knife to cut out a round segment from the top off each cake. (Don't cut all the way to the edge of the cake.) Then cut this segment in half to make the wings.
10. Make the buttercream: beat the butter with a spoon until it has softened, then gradually work in the icing sugar until it is incorporated. Stir in just a teaspoon or two of plant milk just to loosen it.
11. Add some butter icing to the top of each cake, then place the fairy's wings on top and dust with icing sugar.

