

Making fairy cakes

Use this informative poster, and the recipe below, to help the children follow step-by-step instructions to make a batch of fairy cakes

Fairy cake recipe

What you need

Two eggs; 100g soft margarine; 100g sugar; 150g self-raising flour; milk; large mixing bowl; three smaller bowls; wooden spoon; teaspoon; spatula; plastic cup; fork; sieve; bun tin or baking tray; paper cake cases; scales; wire cooling rack; adult oven gloves; one adult apron and four children's aprons.

What to do

- Set the oven to 180°C/350°F/Gas Mark 4.
- Ask the children to wash their hands and put on aprons.
- Weigh out the flour together and take turns to sieve it into a small bowl.
- Weigh out the margarine and sugar and put them into the remaining two small bowls.
- Tip the margarine and sugar into the

large mixing bowl and mix them together with a wooden spoon to form a thick, smooth consistency.

- Crack the eggs into a plastic cup, one by one, and beat the mixture with a fork.
- Pour some of the egg mixture into the margarine and sugar mixture and fold it in with the wooden spoon or spatula. Add some flour and do the same. Continue adding eggs and flour alternately to prevent curdling. Beat the mixture until it is thick and smooth. If the mixture is too stiff, add two or three teaspoons of milk.
- Arrange the paper cake cases in the bun tin or on the baking tray and put two teaspoons of the cake mixture into each of the cases.
- Ask an adult to put the cakes into the oven for approximately 20 minutes until golden brown and then place them on to a wire rack to cool.



Always ask for parental permission before children taste and handle foods. Check for any food allergies and dietary requirements.

Activities across the curriculum

Personal, social and emotional development

- Encourage the children to work together, sharing the equipment and taking turns to add and mix ingredients.
- Make the cakes to celebrate a cultural or personal event, such as a festival party or a child's birthday.

Communication, language and literacy

- Copy the recipe on to a large sheet of card. Display it alongside the poster in the cookery area so that those who are able can read the step-by-step instructions, referring to the poster for support.
- Introduce words associated with sequence when recalling the cake-making activity by referring to the poster. For example, ask 'What did we do first?', 'Then what happened?', 'What was the last thing that we did?' and so on.

Mathematical development

- Use a range of different scales so that the children can look for and recognise the numbers on the recipe and corresponding ones on traditional and digital dials.
- Once the cakes are cooked, invite the children to share them equally so that they can all taste them. If there are too few cakes, talk about how to cut them into equal smaller portions.

Knowledge and understanding of the world

- Discuss the differences between the raw ingredients and the cooked cakes. What happens when the mixture is heated? Introduce related words such as 'solid', 'liquid', 'soft', 'hard', 'wet', 'dry' and so on.
- Try making the cakes with a food processor and an electronic hand mixer. Talk about what these machines do.

Physical development

- Develop fine motor skills by asking the children to spoon the mixture carefully into the cake cases. Provide tubes of icing for the children to squeeze on to the cakes to decorate them.
- Demonstrate the correct way of handling all tools and utensils and then supervise the children to ensure safety.

Creative development

- Involve the children in making icing in a variety of colours. Provide a choice of small sweets and cake decorations for the children to decorate their cakes.
- Add colours and flavours to the cake mixture and explore the resulting tastes, for example, yellow lemon cakes or green peppermint cakes.

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