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Opening extract from  
**My Carry-along Angel Activity  
Book**

Written by  
**Jocelyn Miller**

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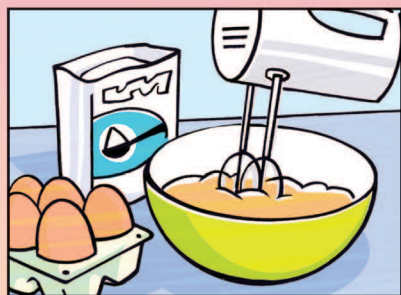
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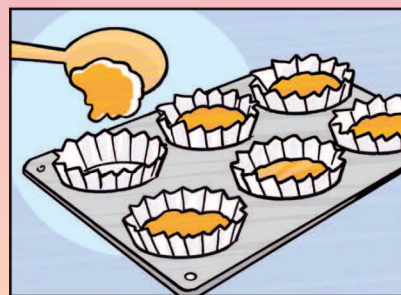
# 12 Angel cakes

Just heavenly! Ask a grown-up to help you with cooking, and wash your hands.

Ask a grown-up to turn the oven to 160°C. Let the butter soften to room temperature. This recipe makes 8 large or 12 small cakes.



1 Put the 100g butter, caster sugar, eggs, flour, and essence in a bowl. Whisk with an electric mixer until smooth and creamy.



2 Put your cake cases in a muffin tin. Add a spoonful of cake mix to each, adding more until all the mix is used. Bake for 12–15 minutes.




3 Ask a grown-up to help you lift the cakes from the oven and put on a rack to cool.



4 Cut the 150g butter into cubes and put in a bowl with the icing sugar. Whisk with an electric mixer, adding a spoonful of milk to make it creamy.



5 If you wish, stir in food colouring. Use a broad-bladed knife to spread icing on each of the cooled cakes. Add the decorations.

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- You will need:**
- 100g butter
  - 100g caster sugar
  - 2 medium eggs
  - 100g self-raising flour
  - 1 teaspoon vanilla essence
  - cake cases
  - 150g butter
  - 300g icing sugar
  - 1 tablespoon milk
  - colouring (optional)
  - sugar decorations

