Mini-fruit Cakes

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

Equipment
Weighing scales, mixing bowl, sieve, 12 cake cases, patty tin, wooden spoon, 2 metal spoons, cooling rack.

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

2. Place the case cases in the patty tin.

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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.

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