Cakes and Pancakes.

Children usually love little cakes. This recipe makes 18 small cakes and never seems to fail despite hefty mixing from enthusiastic little helpers!

For the cakes you need:-

100g butter or soft margarine
100g caster sugar
2 eggs
100g self-raising flour

1. Pre-heat the oven to 190ºC and prepare the tins by placing 18 paper cake cases in bun tins.
2. Cream the butter and sugar together until pale in colour. Add the beaten eggs one at a time and beat well after each addition. Mix in the flour.
3. Divide the mixture between the 18 paper cases and bake for 15 to 20 minutes.
4. When the cakes are golden in colour, put on a wire rack and leave to cool before decorating.

Variations:-
- Add 50g sultanas or currants with the flour.
- Make chocolate cakes by replacing 25g of the flour with cocoa powder.
- Stir in 50g of chocolate chips with the flour.

Decorations:-
- Make some glace icing by mixing 100g icing sugar with 1 tablespoon of warm water and a little food colouring if desired. Spread a small spoonful on top of each cake and top with small sweets, chocolate buttons, halved glace cherries or grated chocolate.
- Make 'butterfly' cakes by cutting a slice off the top of each cake and putting a small spoon of butter icing, made with 50g of butter beaten with 125g icing sugar, into the 'hole'. Half the reserved slice of cake and place in the butter icing at an angle to look like 'wings'. Dust with icing sugar if desired.

Pancakes.

These are easy and quick to make, children can help to mix the batter and love to see the pancakes tossed during cooking!

For enough batter to make 6 to 8 pancakes you'll need:-

150g plain flour
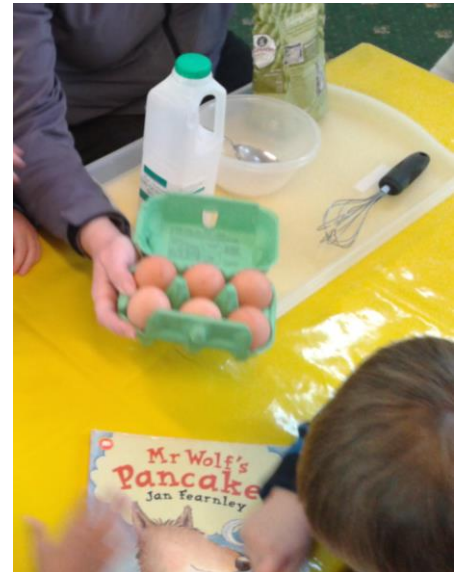2 eggs
5 fluid oz milk
5 fluid oz water

Mix the flour and eggs into a stiff batter. Add the milk and water and beat until smooth.

To cook:-

Heat a small amount of oil in a frying pan. Use a ladle to spoon in enough batter to form a thin layer in the pan. When the pancake is 'dry' on this side toss or turn over to cook the other side. Once cooked slide out on to a plate. Keep warm in a low oven between two plates while the others are cooked.

Pancakes can be served with fruit and ice-cream, spread with jam, syrup or chocolate spread or sprinkled with sugar and either lemon or orange juice.

Or try savoury pancakes with ham and grated cheese, egg mayonnaise with crispy bacon or chicken, sweetcorn and white sauce.

Enjoy!