

Fairy Cakes



Ingredients

- 110g/4oz butter or [margarine](#), softened at room temperature
- 110g/4oz [caster sugar](#)
- 2 free-range [eggs](#), lightly beaten
- 1 tsp [vanilla extract](#)
- 110g/4oz [self-raising flour](#)
- 1-2 tbsp [milk](#)

For the icing

- 300g/10½oz [icing sugar](#)
- 2-3 tbsp water
- 2-3 drops [food colouring](#)
- hundreds and thousands, or other cake decorations





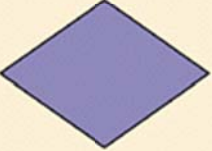
METHOD

Preheat the oven to 180C/350F/Gas 4 and line 2 x 12-hole fairy cake tins with paper cases. Cream the butter and sugar together in a bowl until pale. Beat in the eggs, a little at a time, and stir in the vanilla extract. Fold in the flour using a large metal spoon. Add a little milk until the mixture is a soft dropping consistency and spoon the mixture into the paper cases until they are half full. Bake in the oven for 8-10 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring. To ice the fairy cakes, drizzle the icing over the cakes, sprinkle with decorations and set aside until the icing hardens.

Task 1:

Draw a flow diagram to represent this process

Here are the symbols to help you.

Name	Symbol	Use in flowchart
Oval		Denotes the beginning or end of a program.
Flow line		Denotes the direction of logic flow in a program.
Parallelogram		Denotes either an input operation (e.g., INPUT) or an output operation (e.g, PRINT).
Rectangle		Denotes a process to be carried out (e.g., an addition).
Diamond		Denotes a decision (or branch) to be made. The program should continue along one of two routes (e.g., IF/THEN/ELSE).

Task 2: The classic – making a cup of tea

Construct a flow chart that takes account of all the possibilities an options for making a cup of tea.