



Spiced Farmhouse Fairy Cakes

 Dairy Free

READY IN



35 min.

SERVINGS



18

CALORIES



129 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon cinnamon
- ☐ 0.3 cup confectioners' sugar
- ☐ 2 eggs
- ☐ 1 pinch ginger
- ☐ 0.5 cup butter
- ☐ 1.5 cups self-rising flour
- ☐ 0.8 cup caster sugar

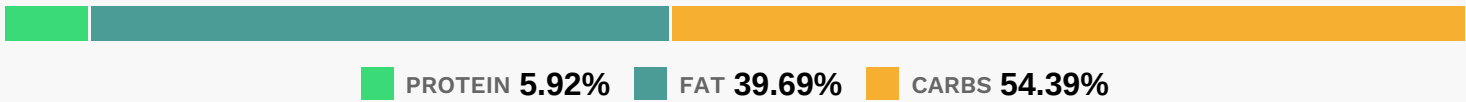
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ muffin tray

Directions

- ☐ Preheat the oven to 350 degrees F (175 degrees C).
- ☐ Lay out about 18 cupcake (muffin) papers on a baking sheet or place them in a muffin pan.
- ☐ In a medium bowl, cream together the sugar and margarine until light and fluffy. Beat in the eggs one at a time using an electric mixer, or the whole thing may be mixed in a blender.
- ☐ Add cinnamon and ginger to the batter and mix well. Stir in the flour until well blended. Spoon a generous tablespoon of the batter into each paper, and level it out.
- ☐ Bake for 15 to 20 minutes in the preheated oven, until the tops spring back when lightly pressed. Dust with confectioners' sugar and cardamom when cooled.

Nutrition Facts



Properties

Glycemic Index:8.73, Glycemic Load:10.71, Inflammation Score:-2, Nutrition Score:1.6234782896936%

Nutrients (% of daily need)

Calories: 128.82kcal (6.44%), Fat: 5.74g (8.83%), Saturated Fat: 1.23g (7.7%), Carbohydrates: 17.71g (5.9%), Net Carbohydrates: 17.4g (6.33%), Sugar: 10g (11.11%), Cholesterol: 18.19mg (6.06%), Sodium: 66.75mg (2.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.93g (3.85%), Selenium: 5.7µg (8.14%), Manganese: 0.1mg (5.19%), Vitamin A: 252.49IU (5.05%), Phosphorus: 21.32mg (2.13%), Vitamin E: 0.29mg (1.94%), Vitamin B2: 0.03mg (1.93%), Folate: 5.81µg (1.45%), Vitamin B5: 0.13mg (1.26%), Fiber: 0.31g (1.24%), Copper: 0.02mg (1.18%), Iron: 0.19mg (1.08%), Zinc: 0.15mg (1.03%)