



Get your bake on!

Conjure up these fantastic fairy cakes.

**Prep: 20 mins | Bake: 15-20 mins
 plus cooling time | Makes 12 cakes**

Ingredients

250g pumpkin flesh (don't have a pumpkin?
 You can use carrots, blueberries or
 blackberries too) | **150g self-raising flour**
 150g light brown sugar | **100g butter**
 90g sultanas | **Zest of 1/2 orange**
 1 teaspoon orange juice | **2 eggs, beaten**
 2 teaspoons mixed spice | **1 teaspoon**
bicarbonate of soda

What you'll need

Mixing bowl
 Spoons for scooping and stirring
 Whisk
 Grater
 Bun tin
 Fairy cake cases



- 1** Preheat the oven to 180°C/350°F/gas mark 4 and put the cupcake cases in the bun tin.
- 2** Grate the pumpkin flesh.
- 3** Put the flour, sugar, spices, bicarbonate of soda and sultanas into your mixing bowl and stir.

- 4** Nature Detectives, remember to whisper 'double, double, toil and trouble. Fire burn and cauldron bubble' as you mix – every good cake needs a spell to help it on its way!
- 5** Gently melt the butter and beat the eggs into it using the whisk. Next, stir the eggs into the dry ingredients, along with the orange juice and zest.
- 6** Finally, stir in the grated pumpkin and spoon the mixture into the cases in your bun tin.
- 7** Bake in the oven for 20-25 minutes, or until they look golden and feel springy.
- 8** Leave your cakes to cool before decorating them.

Why not give your cakes a seasonal twist – think Halloween, Christmas and Easter .

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woodlandtrust.org.uk/naturedetectives | 0330 333 5301 | naturedetectives@woodlandtrust.org.uk

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