

Being Mini Humans – moon cakes

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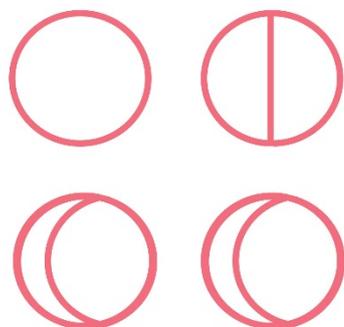
Have fun baking with wee ones at the same time as teaching them about the phases of the moon with these moon cakes. The recipe makes roughly 12 cupcakes so you have a few spare.

You need:

- 110g butter at room temperature
 - 110g self-raising flour
 - 110g sugar
 - 2 eggs
 - Drop of vanilla essence
 - Ready to roll icing in blue/black and white or just white and some food colouring
- To make fairy cakes just beat together the butter and sugar till creamy then add the flour, eggs and vanilla and beat again. Wee ones will love to help with this. Spoon into 12 fairy cake cases in a cupcake tin and bake at 180C for about 15 minutes. Leave to cool. If you don't fancy baking this works fine with bought cupcakes or even a dark biscuit like and oreo or chocolate digestive.



- While the cakes cool make the icing tops. If you have a pack of white ready to roll icing divide off 1/4 to leave white and then add some dark food colouring to the other big bit. You could use a mixture of blue, black and purple for a marbled galaxy effect. Or you can use pre-coloured icing if you prefer. It is a good idea to let wee ones knead the white till it's soft while you knead the messy food colouring in.
- Now roll out then use a cookie cutter or a round glass to cut out circles. You need at least 8 blue circles (and extra for your spare cakes if you like) and 4 white circles to make moons. Leave one white circle whole and cut the others as shown in the diagram.



- On each cake put a circle of blue icing for space. You could use a little jam or some runny icing to stick them on top of the cakes. Then use a tiny bit of water to stick on the white moons as shown here to represent the whole moon cycle.

