**For the cake**

* 2 eggs
* 110g (4oz) self-raising flour
* 110g (4oz) butter/margarine
* 110g (4oz) Caster sugar
* 2 tsp baking powder

**For the icing**

* 220g (8oz) icing sugar
* 110g (4oz) butter
* Milk

**Method**

* **STEP 1**

Preheat the oven to 180C (fan)/200C (electric)/Gas mark 6

* **STEP 2**

Lay out 12 cake cases in a bun tin

* **STEP 3**

Mix the sugar, flour and baking powder together

* **STEP 4**

Add the butter/margarine and eggs

* **STEP 5**

Whisk all of it together

* **STEP 6**

Using a teaspoon, fill the cake cases with the mixture (be sure to give them a fair amount)

* **STEP 7**

Put the tray in the oven for around 15 mins or until they are golden brown

* **STEP 8**

Take them out of the oven and place on a cooling rack

* **STEP 9**

Make the icing by whisking the butter and half the sugar together, once they are mixed add the rest of the sugar and a dash of milk, continue whisking

* **STEP 10**

Use a knife (with adult help) to cut a upside-down, shallow cone shape out the top of the cake, cut this in half. Fill the hole in the cake with icing and then place the cut-out cake on top (like wings.) Sprinkle some icing sugar on top of your cakes

Enjoy your lovely cakes and remember to show us a photo!