

'Communi-Tea' Party Recipe Card

No tea party is complete without some tasty treats to enjoy, so we've jotted down a recipe for a super-easy traybake that everyone can tuck into at your 'Communi-Tea Party'.

'Village' Square Cakes

These easy-to-bake 'Village' Square Cakes are quick to make and great fun to decorate, with sprinkles, chocolate, and your Uno the Unicorn cake toppers of course!

Ingredients:

110g self-raising flour
110g caster sugar
110g margarine (softened)
1 tsp baking powder
2 large free-range eggs

For the icing:

200g icing sugar (sifted)
Add a little water
Gel food colouring of your choice (you could choose from blue, yellow, red, green or purple to match the Learning Disability Week branding).

To decorate:

Your Uno the Unicorn cake toppers (included in this Pack)
Hundreds and Thousands (optional)
Chocolate sprinkles (optional).

*This recipe makes between 10 and 12 Square Cakes.

To make your 'Village' Square Cakes:

1. Preheat your oven to 160C/Gas mark 3.
2. Grease a 20cm square baking tin with butter (you could also line the tin with baking paper).
3. Sift the flour and sugar into a big mixing bowl.
4. Add the margarine, baking powder and eggs.
5. Beat the mixture until it is light in colour and has a fluffy texture.
6. Tip the mixture into the greased baking tin, making sure it is level.
7. Bake in the centre of the oven for 20 minutes (until the cake looks golden).
8. Leave to cool on a wire rack.

For the decoration:

Whilst your cake is cooling you can make your icing.

Once your cake has cooled down fully, cover it with the icing, using a flat knife to spread the icing evenly. Then you can add some toppings - you can use the suggestions on page 1, or anything you like!

When the icing has set you can divide the cake into equal squares using a knife, and add your Uno the Unicorn cake toppers. Enjoy!