



## Ballybrado Spelt Fairy Buns

### Ingredients

240g unsalted butter

240g sugar

Drop of vanilla essence

6 eggs

300g Ballybrado Organic White Spelt Flour

3 tsp. baking powder

### Method

1. Beat the butter, sugar and vanilla together until light and fluffy.
2. Add flour, baking powder and eggs, alternating between them so the mixture doesn't curdle.
3. When the dough is smooth, spoon the mixture into your fairy bun cases. Use just one tablespoon per case as they rise well!
4. Bake in preheated oven at 180°C for approx. 15 minutes, or until golden brown.
5. Decorate with melted chocolate and sprinkles or anything the children like.

**Tip:** You can also use mini fairy bun cases. If so, reduce baking time to approx. 8 mins.