

## Butterfly Cakes

### Ingredients

For the cupcakes:

2 eggs

110g (4oz) self-raising flour

110g (4oz) butter/margarine

110g (4oz) caster sugar

2 tsp baking powder

1 tsp vanilla essence

For the icing:

220g (8oz) icing sugar

110g (4oz) butter/margarine

1 tbsp. milk

1. Preheat the oven to 180°C/  
Gas mark 6.
2. Lay out 12 cake cases in a  
bun tin.
3. Put the sugar in the bowl.  
Then sieve in the flour and  
baking powder.
4. Add the butter/margarine,  
eggs and vanilla essence.
5. Whisk it all together.
6. Use a teaspoon to fill the  
cake cases with the mixture  
(try to do this fairly!).
7. Put the tray in the oven for  
around 15-20 minutes until  
they are golden brown.



8. Whilst the cakes are cooking, start making your icing. Put the icing sugar, butter/margarine and milk into a bowl and whisk.



9. Once the cakes are cooked, place them on a cooling rack to cool.



10. Once the cakes have cooled, use a sharp knife (carefully) to cut an upside-down, shallow cone shape out of the top of the cake. Cut this piece in half.

11. Spoon the icing into the hole.

12. Then place your two cut out pieces of cake on top so that they look like butterfly wings.

