

Colourful Butterfly Cakes



Average

Makes 10

Ingredients

10 Dr. Oetker White Baking Cases
100g (4oz) butter, softened
100g (4oz) caster sugar
2 medium eggs, beaten
150g (5oz) self raising flour
a few drops Dr. Oetker Natural Vanilla Extract

For the icing

75g (3oz) unsalted butter, softened
100g (4oz) icing sugar
a few drops Dr. Oetker Natural Vanilla Extract

To decorate:

Dr. Oetker Hundreds and Thousands
100g (4oz) Dr. Oetker Ready to Roll Coloured Icing
Angelica, cut into thin strips

Method

1. Preheat the oven to 180°C/ 350°F/ Gas Mark 4. Line 10 cupcake tins with the Baking Cases.
2. Place 100g (4oz) butter in a bowl with the sugar and beat until light and creamy.
3. Whisk in the eggs along with 50g (2oz) flour. Sieve in the remaining flour and add a few drops Natural Vanilla Extract, and carefully fold into the mixture using a metal spoon.
4. Divide the mixture between the Baking Cases and bake in the oven for about 20 minutes until risen and golden. Transfer to a wire rack to cool.
5. When the cakes are cold, cut a circle out of the top of each cake at an





angle of about 1cm ($\frac{1}{2}$ inch) from the edge. Cut each circle in half – these will be the butterfly wings.

6. To make the butter icing beat the unsalted butter to soften and gradually sieve and stir in the icing sugar. Add a few drops Natural Vanilla Extract to flavour and carefully spread the 'wings' on one side. Sprinkle with Hundreds and Thousands to decorate. Set aside.

7. Roll out the green Ready to Roll Coloured Icing thinly on a surface lightly dusted with icing sugar. Cut out 16 x 5cm (2 inch) flower shapes, and secure on top of each bun using a little icing.

8. Pipe a thick strip of homemade butter icing down the centre of the fondant flower and gently press the butterfly wings into the icing so that they stand upright. Arrange Angelica to resemble antennae and arrange Hundreds and Thousands on one end of the icing to give the butterfly a face.

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