



Chocolate Butterfly Cakes

16 cupcakes



Medium

up to 40 Min.



For the Cakes

110 g Butter or Margarine (4 oz)
100 g Caster Sugar (4 oz)
75 g Self-Raising Flour (3 oz) Sieved
1 Dr. Oetker Fine Dark Cocoa Powder
1 sachet / 25g
16 Dr. Oetker Muffin Cases
2 Medium Eggs

For the Decoration

75 g Unsalted Butter (3 oz)
175 g Icing Sugar (6 oz)
2 Dr. Oetker Fine Dark Cocoa Powder
(Approx 2 sachets/45g/3 tbsp)
about 5 ml Milk or warm water
about 5 g Icing Sugar to dust

1 Chocolate Butterfly Cakes

Pre-heat oven to 180°C/350°F/Gas Mark 4. Place the Baking Cases into a muffin tin.

- 2 Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs, if the mixture starts to curdle, add a little flour.
- 3 Fold in the remaining flour and the cocoa powder with a metal spoon. Place spoonfuls of the mixture into the baking cases and bake for 15 - 20 minutes until well risen and firm to the touch. Remove from oven, leave to cool on a cooling rack.
- 4 Take a sharp knife and cut a circle out of the top of each cake at an angle about 1cm (½ inch) from the edge. Cut each circle in half and set aside.
- 5 To make the butter icing, place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar and then add enough milk / water to make the icing fluffy and spreadable.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and
VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



- 6 Sift and beat the cocoa powder in to the icing and spread onto the cakes.

- 7 Place the two halves of cake on top to resemble butterfly wings. Dust the top of each cake lightly with the sieved icing sugar.

