



Raspberry & Vanilla Butterfly Cupcakes

12 cupcakes



Easy

up to 20 Min.



Ingredients:

For the Cakes:

125 g Plain Flour
1 Dr. Oetker Baking Powder Sachet (1 tsp)
125 g Unsalted butter Softened
125 g Golden Caster Sugar
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
12 Dr. Oetker Muffin Cases
2 Medium Eggs

For the Topping:

75 g Unsalted butter at room temperature
150 g Icing Sugar
about 50 g Raspberries (a handful)
Dr. Oetker Hundreds and Thousands

① Raspberry & Vanilla Butterfly Cupcakes (Essentials):

Heat the oven to Mark 4/180°C. Mix together all cake ingredients, using an electric whisk, until light and fluffy. Spoon into 12 Baking Cases placed in a bun tin. Bake for 15-18 mins.

- ② For the topping, whisk together the butter and icing sugar, using an electric whisk, for 3-4 mins until very light. Add the raspberries and lightly mix and crush them until combined.
- ③ Using a knife at a slight angle, cut out a circle of sponge from the middle of each cake, leaving a 1cm margin around the edge. Cut each circle in half and set aside.
- ④ Divide the topping between the cakes, then lightly press in the "butterfly wings". Decorate with the Hundreds & Thousands.



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