

Butterfly Cakes



Ingredients

100g butter
100g caster sugar
100g self-raising flour
2 eggs
12 Cake cases

For the buttercream

150g icing sugar
75g butter

Method

1. Preheat the oven gas 4 or 180°C
2. Place the butter, sugar, flour and eggs in a bowl and beat until creamy.
3. Place 1 heaped teaspoon of mixture into each paper case.
4. Bake for 15-20 minutes until springy to touch and golden in colour.
5. Make the buttercream by beating the butter until soft in a big bowl. Gradually add the icing sugar and mix well to form a creamy mixture.
6. Once the cakes are cool, cut the tops off and cut them in half.
7. Pipe or spoon the buttercream into the holes and place the half pieces on top of buttercream to form wings.