



Butterfly cakes

For the cake recipe
you will need:

100g butter/margarine
100g caster sugar
100g self raising flour
2 eggs

For the butter icing
you will need:

50g butter/margarine
100g sieved icing sugar
1 teaspoon of vanilla
essence

Firstly you will need to weigh out all of your ingredients and ask your grown up to help you to set the oven at 180 degrees.

Cream the margarine and sugar until it is light and fluffy.

Next you will need to beat in the eggs, one at a time.

The flour is next, to add this you need to gently fold it into your mixture.

Pour your mixture into cake cakes and bake in the oven for around 20 minutes or until your cakes are firm.

Ask your grown up to take your cakes out of the oven when they are done and let them cool.

To make your cakes look like butterflies you will need to slice the top of your cake of and cut this piece in two.

Next make the butter cream for your cakes by creaming the butter and slowly adding the icing sugar as well as the vanilla.

Add butter cream onto the top of your cakes.

And finally place your cut up cake piece on top like the wings of a butterfly.

