Simple Butterfly Cakes

SERVINGS
SERVES 1 - 12 CAKES



Ingredients

- For the cake
- 2 eggs
- 110g (4oz) self-raising flour
- 110g (4oz) butter/margarine
- 110g (4oz) Caster sugar
- 2 tsp baking powder
- For the icing
- 220g (8oz) icing sugar
- 110g (4oz) butter
- Milk

Method

1. Preheat the oven to 180C (fan)/200C (electric)/Gas mark
2. Lay out 12 cake cases in a bun tin
3. Mix the sugar, flour and baking powder together
4. Add the butter/margarine and eggs
5. Whisk all of it together
6. Using a teaspoon, fill the cake cases with the mixture (be sure to give them a fair amount)
7. Put the tray in the oven for around 15 mins or until they are golden brown

8. Take them out of the oven and place on a cooling rack

9. Make the icing by whisking the butter and half the sugar together, once they are mixed add the rest of the sugar and a dash of milk, continue whisking

10. Use a sharp knife to cut a upside-down, shallow cone shape out the top of the cake, cut this in half. Fill the hole in the cake with icing and then place the cut out cake on top (like wings.) Sprinkle some icing sugar on top of your cakes