



MY MUM'S BUTTERFLY CAKES

These easy butterfly cakes were a favourite birthday tradition for our family when we were little, and are perfect to sell at a summer fete or cake sale.

(MAKES 12)

INGREDIENTS

For the cakes:

- 175g (6oz) butter
- 175g (6oz) caster sugar
- 175g (6oz) self-raising flour
- 3 eggs
- 1 tsp vanilla extract

For the buttercream:

- 175g (6oz) butter
- 350g (12oz) icing sugar, plus extra for dusting
- 2–3 tbsp milk
- 1 tsp vanilla extract

METHOD

1. Preheat the oven to 180°C/fan 160°C/350°F/gas mark 4 and line a 12-hole muffin tin with paper cupcake or muffin cases.
2. Put the butter, caster sugar, eggs and vanilla extract into the bowl of a free-standing electric mixer (or you can use a handheld electric whisk and mixing bowl). Then sift in the flour, lifting the sieve quite high to incorporate air, and beat for 1–2 minutes until light and creamy. Divide the mixture evenly between the paper cases.
3. Bake in the preheated oven for 20–25 minutes or until well risen and a skewer inserted into one of the cakes comes out clean. Remove from the oven and leave to cool in the tin for 10 minutes. Transfer to a wire rack to cool completely.
4. Meanwhile, prepare the buttercream. Beat the butter until soft and creamy. Sift the icing sugar, and add to the creamed butter in two stages, mixing on a low speed. When fully incorporated add the milk and vanilla extract and beat for 3–5 minutes on a higher speed.
5. Using a small, sharp knife cut out the centre of each cake and slice each scooped-out piece in half.
6. Spread the buttercream into the hollow with a small rounded knife.
7. Reposition the cut out centres on each cake so they resemble butterfly wings.

Amy's Tip

I like to dust each butterfly cake with a little icing sugar to finish.