

Butterfly Fairy Cakes

This recipe will make approx delicious cakes and they are best eaten on the day that they are made!

Ingredients

1 medium egg
50g (2oz) caster sugar
50g (2 oz) self-raising flour
50g (2oz) soft margarine
¼ teaspoon of baking powder
paper cases
baking tray



For the Butter Icing

40g (1 ½ oz) softened butter
75g (3oz) sifted icing sugar (plus a little extra for dusting)
5 teaspoons seedless raspberry jam
a few drops of vanilla essence

1. Pre-heat your oven to 190°C /375°F/gas mark 5.
2. Break the egg into a cup and place to the side. Sift the flour along with the baking powder into a big bowl. Add the caster sugar, egg from the cup and the margarine to the flour.
3. Mix all the ingredients together with a wooden spoon keep mixing until you have a smooth and creamy mixture.
4. Place the paper cases onto the baking tray. Use a teaspoon to half fill each of the cases with the cake mixture.
5. Place the baking tray with the cakes on into the oven and bake for 16-18 minutes. Carefully remove the baking tray with cakes from the oven and place the cakes (in their cases) on a wire rack to cool.
6. You can now make the icing. Put the butter into a bowl and then add the vanilla essence. Stir the butter and vanilla together until the mixture is really creamy.
7. Add a little of the icing sugar to the butter mixture and mix it in. Keep adding the icing sugar bit by bit until it is all mixed in.
8. Use a sharp knife to carefully cut a circle from the top of each cake. Cut each circle in half across the middle.
9. Gently spread some of the butter icing onto the top of each cake. Then add a little of the raspberry jam in a line down the centre of the butter icing.
10. Carefully push the two half slices (that you cut from the cake earlier) into the icing to create the butterfly wings.
11. Sift a little icing over the top to finish.