



Kids Country - Easy Butterfly Cakes

Try our Kids Country recipe!

There are many variations of this recipe.

Ingredients - for sponge

100gm /4oz self-raising flour - 100gm/4oz Caster Sugar - 100gm /4oz margarine - 2 eggs

Butter Icing

50g/2oz butter - 100g/4oz sieved icing sugar - drop vanilla essence

*paper cake cases

Method

1. Heat oven 180°/350°. Prep 18 paper cake cases ready to fill
2. Cream margarine and sugar until light & fluffy
3. Beat in eggs gradually, adding a little flour at a time
4. Place mixture in cake cases and bake for 15 mins until firm
5. Allow to cool
6. Cut the top of each cake and then cut the top into halves (to be used as butterfly wings)
7. Make the butter icing - beat margarine and gradually add icing sugar
8. Add tsp of butter icing into middle of each cake and arrange remaining cake to look like wings
9. Serve and enjoy with a cup of tea or cold milk!



Always ask for an adult's permission before cooking in the kitchen