

Butterfly Buns

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

- Preheat the oven to 180C (fan)/200C (electric)/Gas mark 6
- Lay out 12 cake cases in a bun tin
- Mix the sugar, flour and baking powder together
- Add the butter/margarine and eggs
- Whisk all of it together
- Using a teaspoon, fill the cake cases with the mixture
- Put the tray in the oven for around 15 mins or until they are golden brown
- Take them out of the oven and place on a cooling rack
- Make the icing by whisking the butter and half the sugar together, then add the rest of the sugar and a dash of milk, whisk until light and fluffy
- 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 the cakes and decorate if wished

