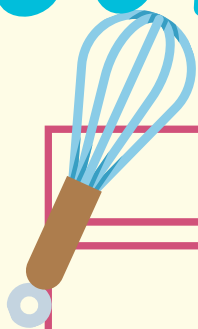


BUTTERFLY CUPCAKES

EASY TO FOLLOW RECIPE



YOU'LL NEED

INGREDIENTS

200g Butter
1 cup Caster Sugar
3 Eggs
2 1/2 cups Self-Raising Flour
1 tsp Vanilla Essence
1/2 cup Milk
Thickened cream (whipped)
Raspberry or Strawberry
Jam
Icing Sugar (optional)

EQUIPMENT

Large Mixing Bowl
Electric Mixer or Whisk
Cupcake Baking Tray
Paper Patty Pans
Oven
Measuring Cups
Knife
Spoons



METHOD

STEP 1

Preheat your oven to 180C and put your patty pans in your baking tray.

STEP 2

In a large bowl mix butter, vanilla and sugar together until light and fluffy. Then add your eggs one at a time, and mix them through.

STEP 3

Slowly add in the flour and milk as you continue to mix your mixture until well combined.

STEP 4

Transfer your cake mixture into your pre-prepared patty pans and place in the oven for 15-20 minutes, or until golden. Then, allow them to cool for around 10 minutes.

STEP 5

Using a knife cut a cylinder from the centre of your cupcake and then cut that piece in half. Fill the hole in the cupcake with jam and top with whipped cream. Then place the "wings" on top. You can sprinkle with icing sugar to serve if desired.



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