**Butterfly Cakes**

*Makes 12*

**Equipment**

12 Paper cake cases

12-hole bun tray

Kitchen scales and measuring spoons

Large and medium mixing bowls

Wooden spoon or electric mixer

Dessertspoon

Teaspoon

Small sharp knife

Round-bladed knife

Chopping board

**Ingredients**

125g (4oz) soft margarine

125g (4oz) caster sugar

125g (4oz) self-raising flour

2 eggs

1 teaspoon vanilla essence

*Frosting*

75g (3oz) butter at room temperature

150g (5oz) icing sugar

½ teaspoon vanilla essence

1-2 teaspoons milk

*To finish*

Hundreds and thousands or sugar strands

Tubes of different coloured icing

Selection of sweets

Strips of angelica

**What To Do**

1. Set the oven to 180 degrees C / 350 degrees F / Gas Mark 4.  
   Separate the paper cake cases and put one in each hole in the bun tray.
2. Put all the cake ingredients in the large mixing bowl and beat with the wooden spoon or electric mixer until smooth.  
   Spoon the cake mixture into the cases.
3. Bake for 15-18 minutes until the cakes are well risen and golden brown, and the tops spring back when lightly pressed.  
   Leave cakes to cool in the tin.
4. Meanwhile, make the frosting. Put the butter into the second bowl and gradually beat in the icing sugar (there is no need to sift it first), vanilla essence and milk to make a smooth soft frosting.
5. Cut out a small circle of cake, about 2.5cm (1 inch) in diameter, from the centre of each cake by pressing the tip of the teaspoon at a slight angle into the centre of the cake and twisting in much the same way as when using a pair of compasses.  
   Fill the holes with most of the frosting  
   Cut the small cake circles in half to make ‘butterfly wings’, spread thinly with the remaining frosting and press some hundreds and thousands on top. Carefully stick these ‘wings’ on the frosting on the tops of cakes.  
   Pipe on wing shapes with coloured tubes of icing. Add sweets to some wings.  
   Cut strips of angelica for the butterfly antennae. Dot one end of each strip with frosting and sprinkle with hundreds and thousands. Press the other end into the frosting. The cakes can be stored in an airtight tin for up to 2 days.