

# Butterfly cakes

## Ingredients

- 50g self-raising flour
- 50g sugar - granulated or caster sugar works well
- 50g margarine
- 1 egg

## Buttercream

- 100g icing sugar
- 25g margarine
- Jam

## Instructions

- Preheat oven to 160C
- Put cupcake cases into a muffin tray.
- Mix all the ingredients together in a large bowl and then spoon the mixture into the cupcake cases until they are half full.
- Bake in the oven for 15 minutes or until nicely golden on top.
- Leave to cool fully.

## How to make a butterfly cake out of cupcakes.

- Cut out the top of the cakes using a knife.
- Fill with jam and buttercream.
- Cut the top of the cake in half before placing the cake pieces back on top to resemble butterfly wings.
- Dust with icing sugar.

