Activity of the month - June

Butterfly Cake
Cake mixture
6oz Self raising flour
6oz butter
6oz caster sugar
2 medium eggs
Cake cases

Butter cream mixture
4oz icing sugar
2oz butter
Method for Cake:

Cream together butter and sugar until pale and smooth. Add flour and eggs bit by bit and fold into the mixture. Spoon the mixture into cake cases and bake in the oven for 15 – 20 minutes or until golden brown. Gas mark 4. When cool carefully slice off the top of the cake and cut it into half to make wings.

Method of butter cream filling:

Cream together icing sugar and butter until smooth, a little warm water may need to be added if butter is cold.
Place a spoon of the butter cream filling on the base of the cake and carefully place the wings in a standing position to create your very own butterfly cake. To finish dust with a sprinkle of icing sugar.