



Butterfly Cake (Serves 9)

50g Margarine
50g Castor sugar
1 Egg
50g Self raising flour

Icing:

50g Butter
100g Icing sugar with GRINDER

Method:

Preheat oven to 160°C with bottom shelf high. Cream the margarine and sugar until light and fluffy with the MINCER BLADE. Add the eggs one at a time, beating well after each one. Fold in the sieved flour. Place 9 paper cakes cases onto the baking tray and divide the mixture between them, bake for 20 minutes until golden and spring back when lightly pressed. Allow to cool. To make the butter cream, soften the butter and gradually beat in the sieved icing sugar until a soft mixture is obtained. Cut a slit on the top of each cake, and spoon into them a little butter icing. Cut the cake slices in half and put the cream at an angle to form wings.