



Strawberry Butterfly Cakes

Sponge:

180g Softened margarine
180g Castor sugar in GRINDER
3 Eggs beaten with BEATER
180g Self raising flour
10ml Baking powder
2ml Vanilla essence

Topping:

Whipped cream
Strawberry jam
Icing sugar to drench

Method:

In a large bowl, combine all ingredients for sponge. Beat with MINCER BLADE until mixture is smooth and well blended. Spoon mixture into lightly greased paper cases. Place in a muffin pan. Bake at 180°C for 20-25minutes or until sponge is well risen and top springs back when pressed with finger. Allow to cool in cases on wire rack. Using a sharp knife, cut a 3cm diameter round from the centre of each cup cake, set aside.

TOPPING:

Using a star nozzle, pipe cream into cavity to form a rosette. Place a teaspoon of jam into centre of cream. Cut each sponge circle in half. Gently press two halves into cream to form wings. Drench with sugar before serving.