



Butterfly fairy cakes



125g unsalted butter
(softened)
125g self-raising flour
125g caster sugar
2 large eggs
Half a teaspoon of
vanilla extract.
2-3 tablespoons of milk



Make a butter icing by mixing
butter and icing sugar. I used
125g butter mixed with icing
sugar until I got it to the desired
consistency. You can add milk
if you get it too thick.

Dollop some butter
icing on the cake
stick on the wings
and tuck in!

Preheat the oven to 200 °C
Put all the ingredients, apart
from the milk, in a bowl and
mixed until smooth, either by
hand or a mixer. Add the milk
so you have a dropping
consistency.

Spoon into 12 bun cases
and bake for 15-20 mins

Leave to cool.

Once cool, cut off the top with
a sharp knife and cut the top
in half, for two wings



Enjoy!



[Cake recipe is from Nigella Lawson]