

Making individual butterfly cakes

What you need:

- Bowl for each child
- Teaspoon for each child
- Table spoon for each child
- Paper cake cases
- Baking trays

Ingredients (each child):

- 1 tblsp self-raising flour
- 1 tsp soft margarine
- 1 tsp sugar
- 2 tblsp milk and egg mixture (2 eggs and 1 pt milk)

Icing ingredients

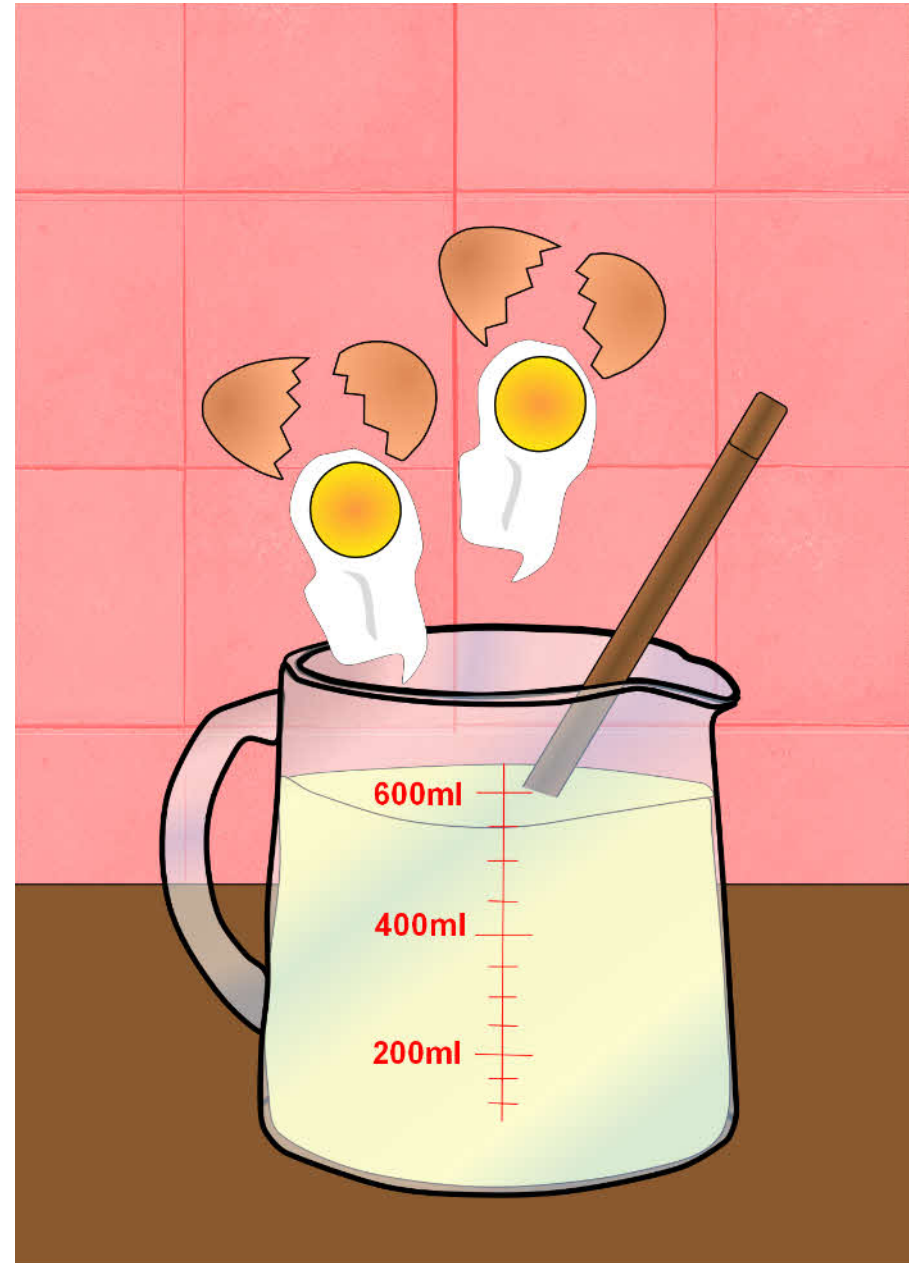
- 1 tsp icing sugar
- 1 tsp margarine



Making individual butterfly cakes

1.

Mix eggs with milk.



Making individual butterfly cakes

Each child in their own bowl:

2.

Put 1 tablespoon
self-raising flour in
a bowl.

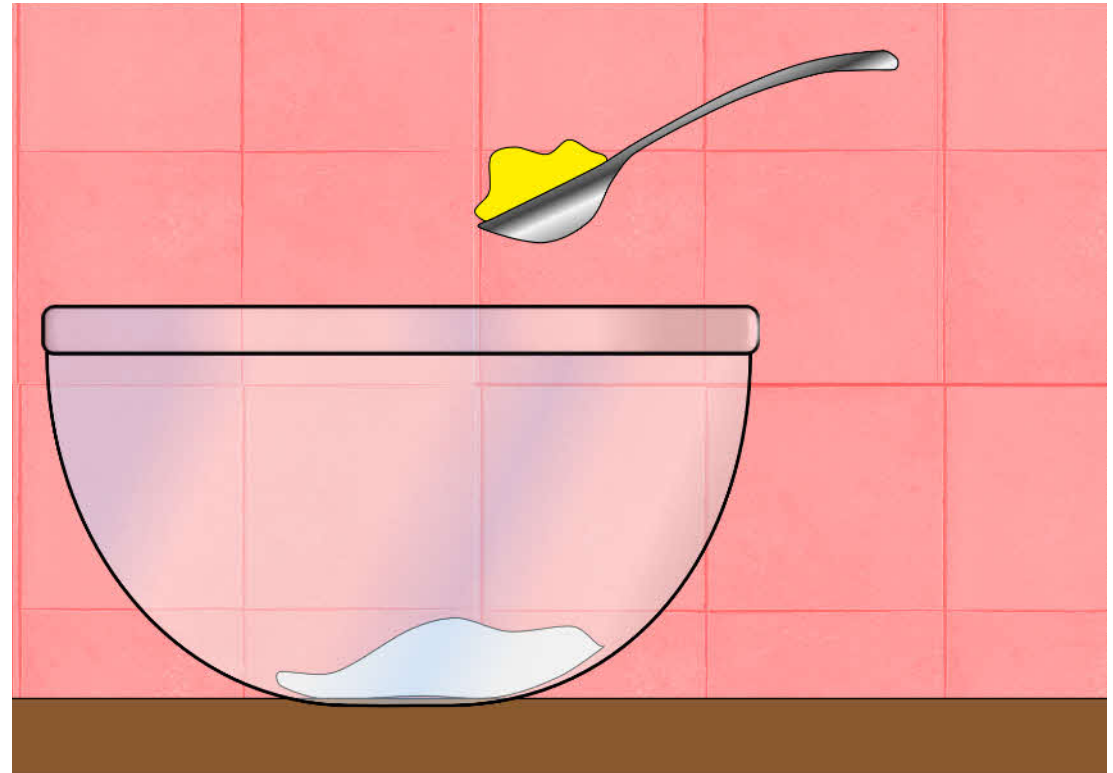


Making individual butterfly cakes

Each child in their own bowl:

3.

Then add 1
teaspoon margarine.

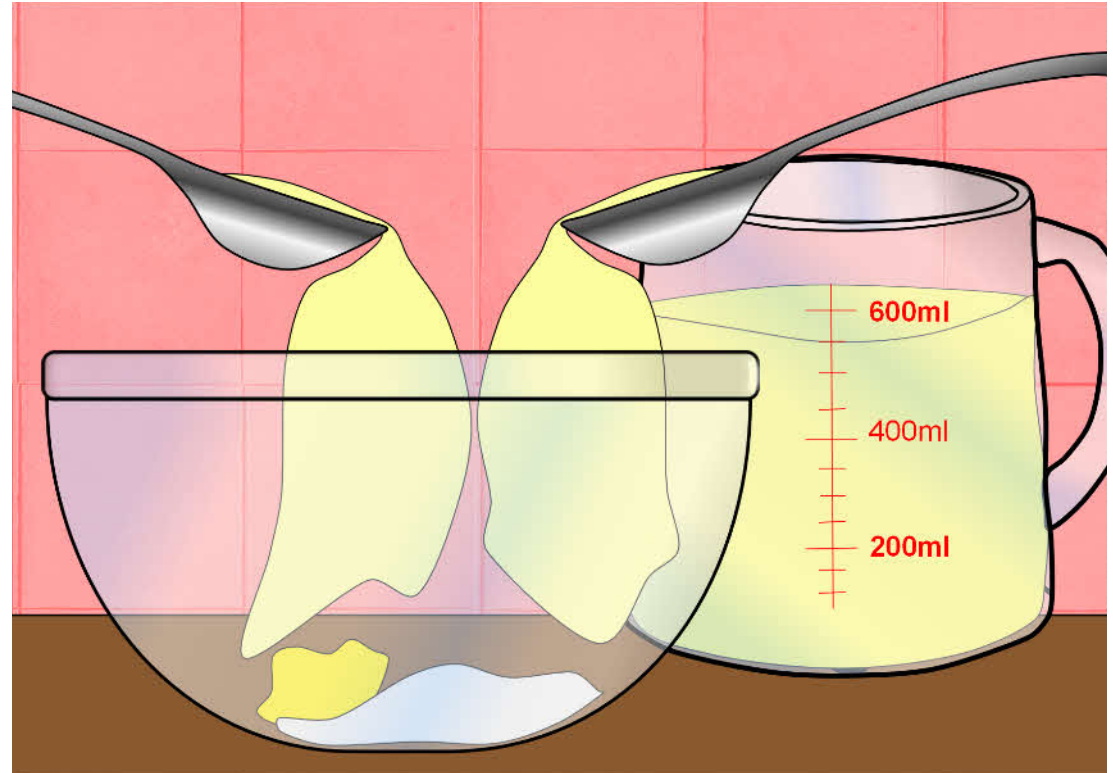


Making individual butterfly cakes

Each child in their own bowl:

4.

Next, add 2
tablespoons milk
and egg mixture.

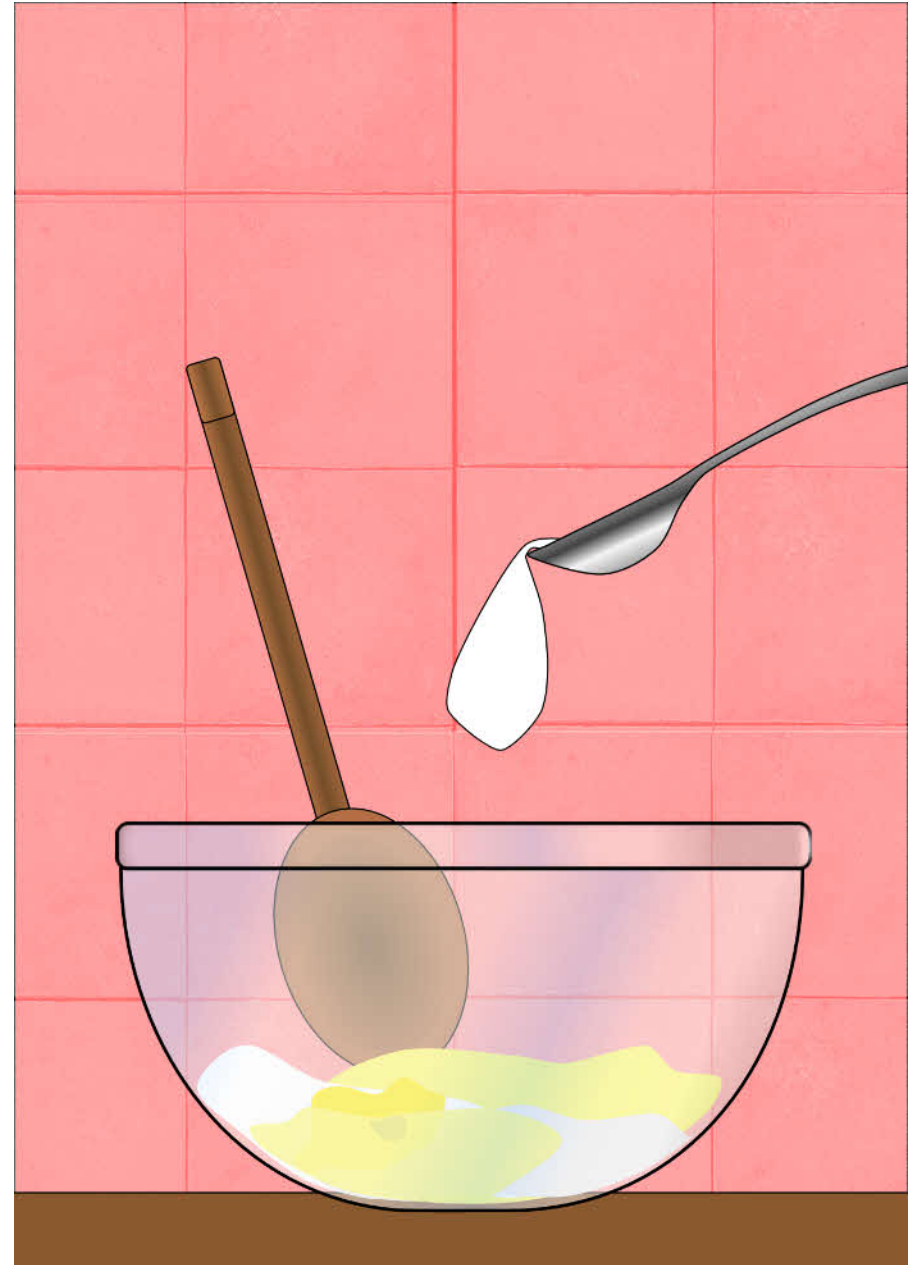


Making individual butterfly cakes

Each child in their own bowl:

5.

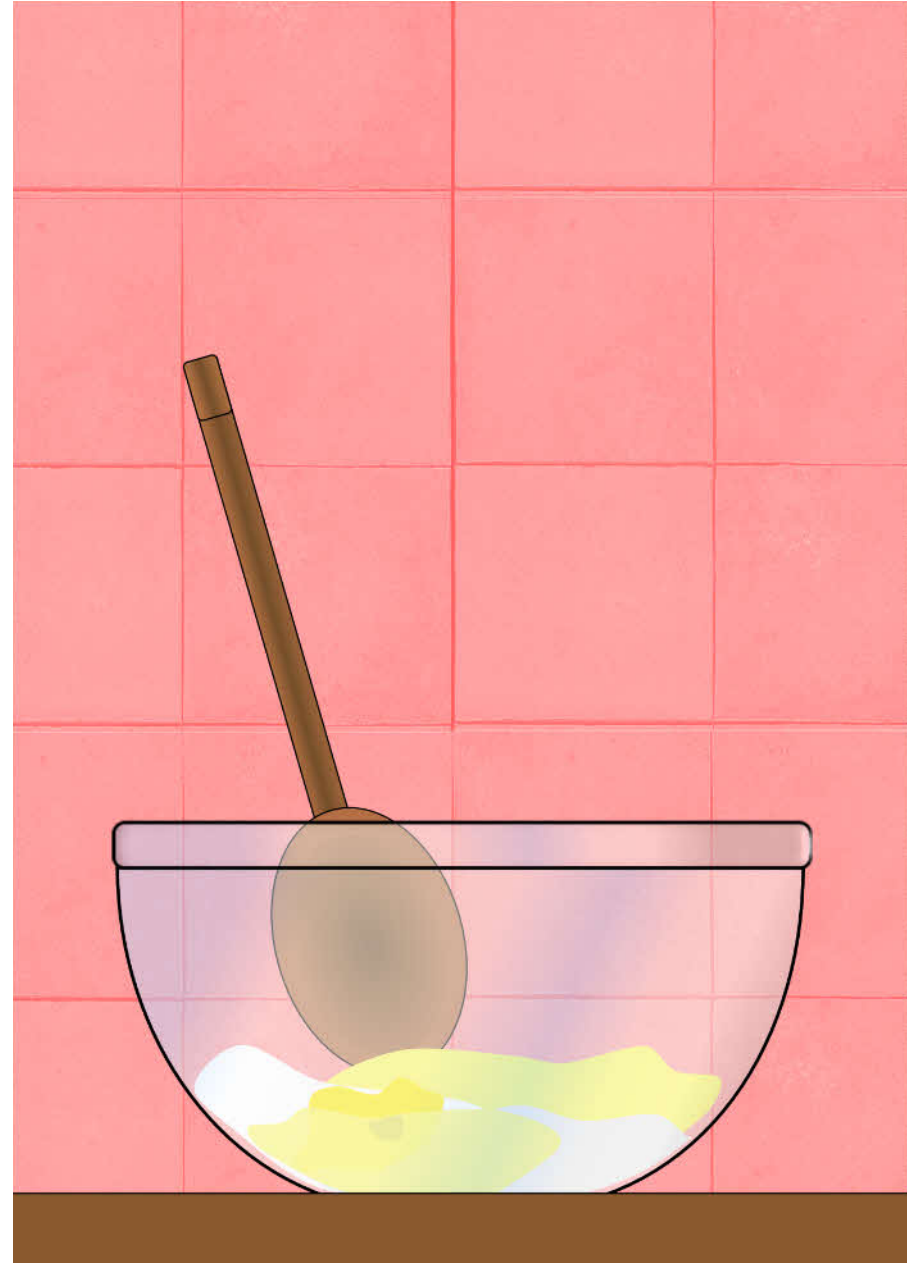
Then add 1
teaspoon sugar.



Making individual butterfly cakes

Each child in their own bowl:

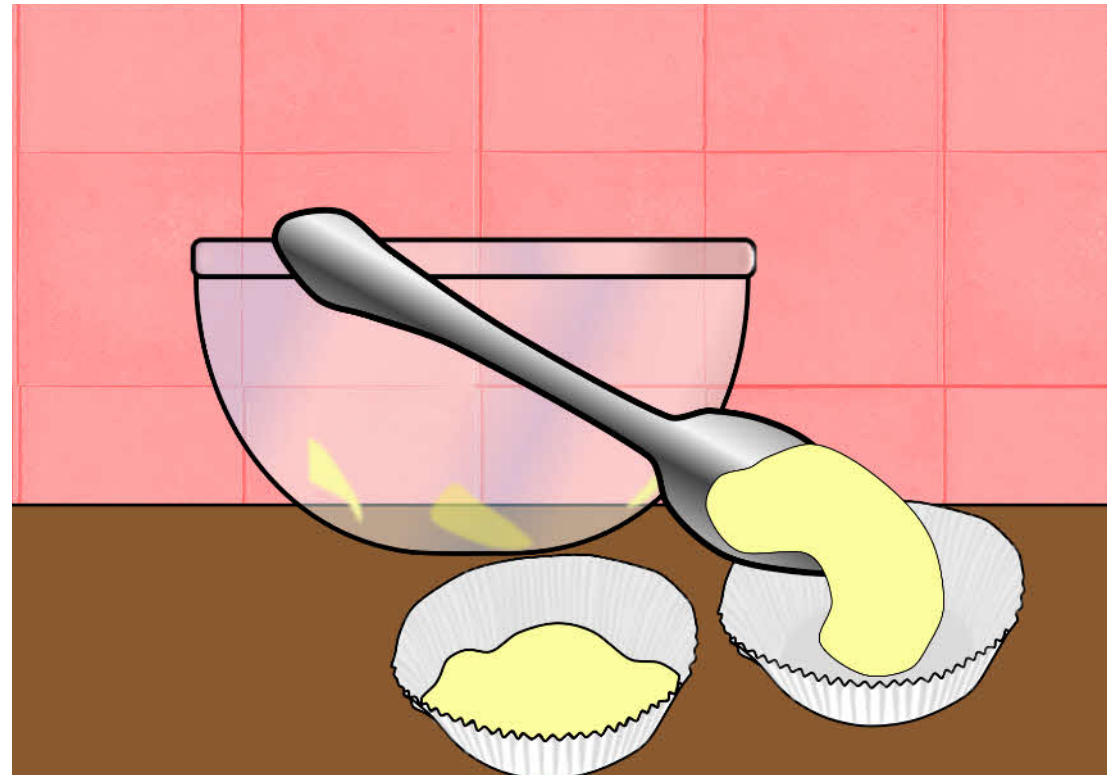
6.
Mix the ingredients
well.



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Each child from their own bowl:

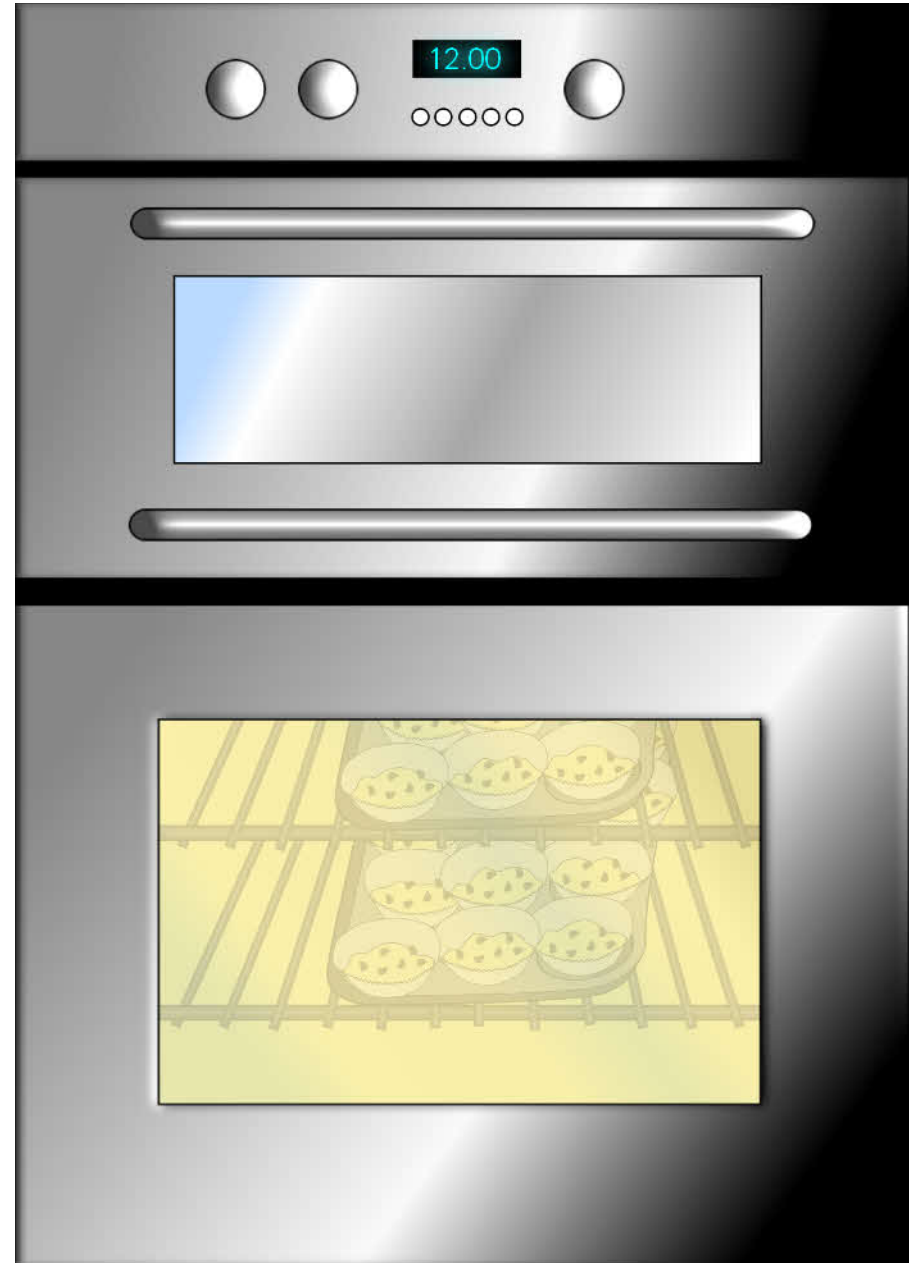
7.
Spoon the mixture
into paper cases.



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8.

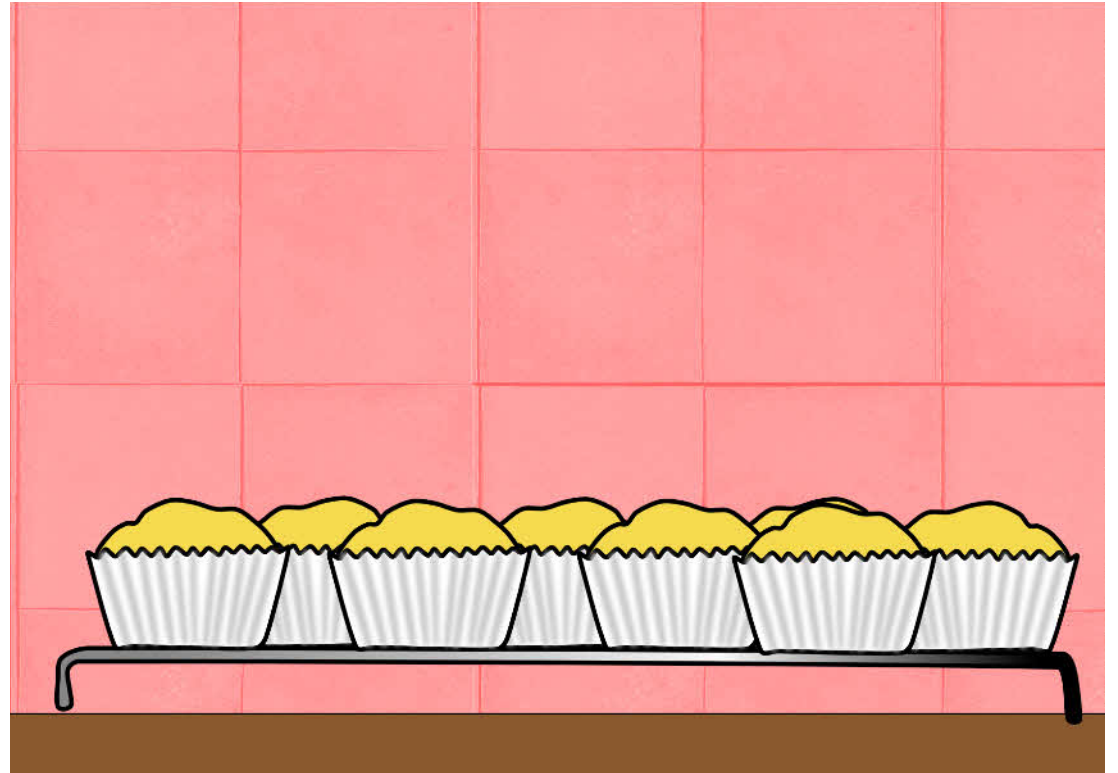
Bake in an oven at
200°C/Gas Mark 6
for 10 minutes.



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9.

Cool on a wire rack.



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10.

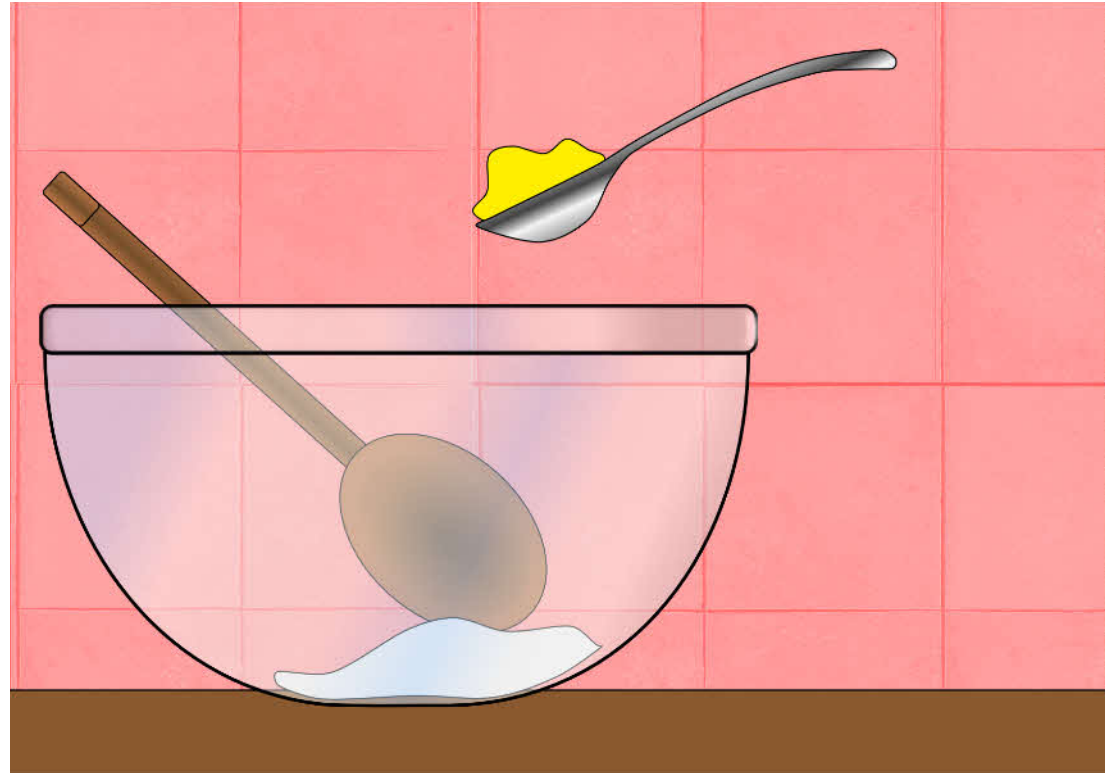
Add 1 teaspoon
of icing Sugar



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11.

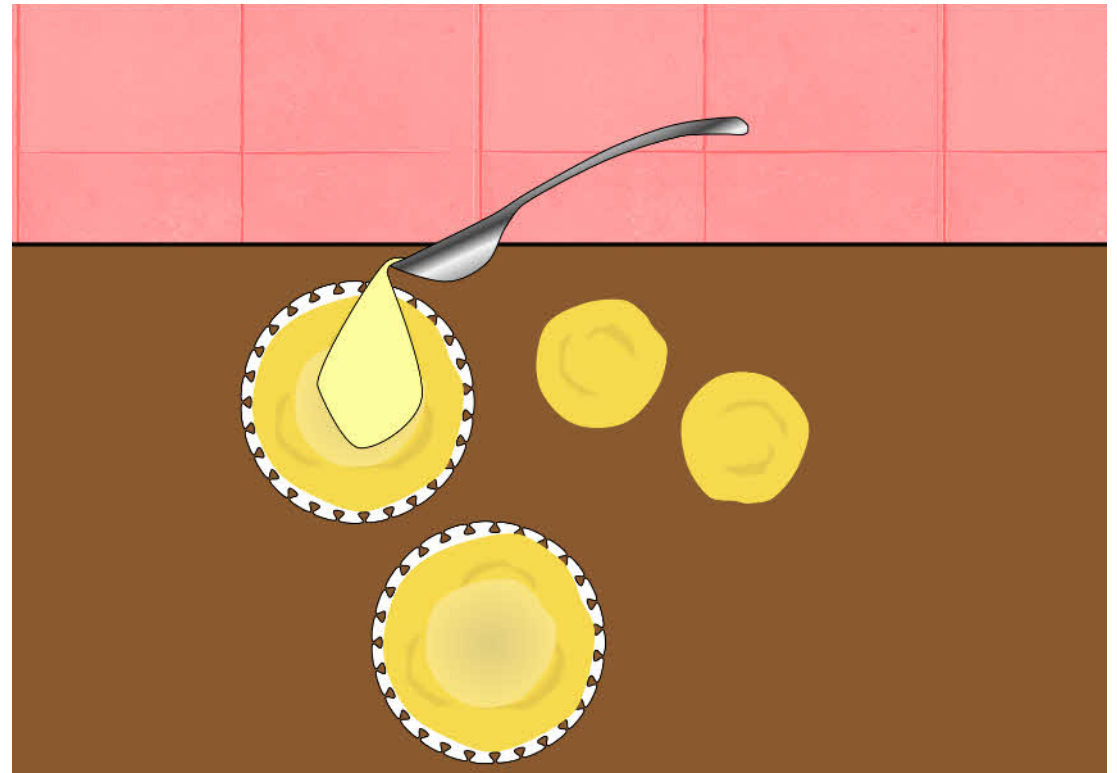
Add 1 teaspoon
of margarine



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12.

Cut the top off the cakes and fill 'hole' with icing.



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13.

Place the pieces
of cut cake in
the icing like
butterfly wings.



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14.

Then admire
your wonderful
cooking and enjoy!

