



Butterfly Cakes

Culinary Love Recipe

Ingredients

- 270g of self raising flour
- 4 eggs
- 180g of butter
- 2 tablespoons of milk
- 150g of caster sugar
- jam
- whipped cream

Method

1. Cream butter and sugar (see video below), add eggs one at a time and mix well.
2. Fold in flour with the milk. Fill patty pans, makes about 30.
3. Cook 15 minutes at 200". Cool.
4. Cut out centers, put in a little jam and cream, replace halved centers and dust with icing sugar.

Tips

I put half of this mixture into patty pans, and the remainder of mixture I add some cocoa and a little extra milk, mix well then into patty pans. Alternatively, you can marble them, by adding plain batter into a patty pan and then top with the chocolate batter.

