







ANTHONY'S BUTTERFLY CAKES

Ingredients



CAKE

- 100G SUGAR
- 100G BUTTER
- 100G SR FLOUR
- 2 EGGS
 - VANILLA EXTRACT

FILLING

- JAM
- 50G BUTTER
- 100G POWDER SUGAR
- VANILLA EXTRACT



METHOD

- PRE HEAT TH OVEN TO 180C
- MIX THE BUTTER AND THE SUGAR
- ADD A LITTLE DROP OF VANILLA EX-TRACT
- MIX IN THE FLOUR AND THE EGGS
- SPOON THE MIXTURE INTO 9 CUP CAKE CASES
- THEY ARE READY FOR THE OVEN (BE CAREFULL OR ASK FOR HELP)

DON`T FORGET TO WASH UP

COOK FOR 15-20 MINUITES



Decoration

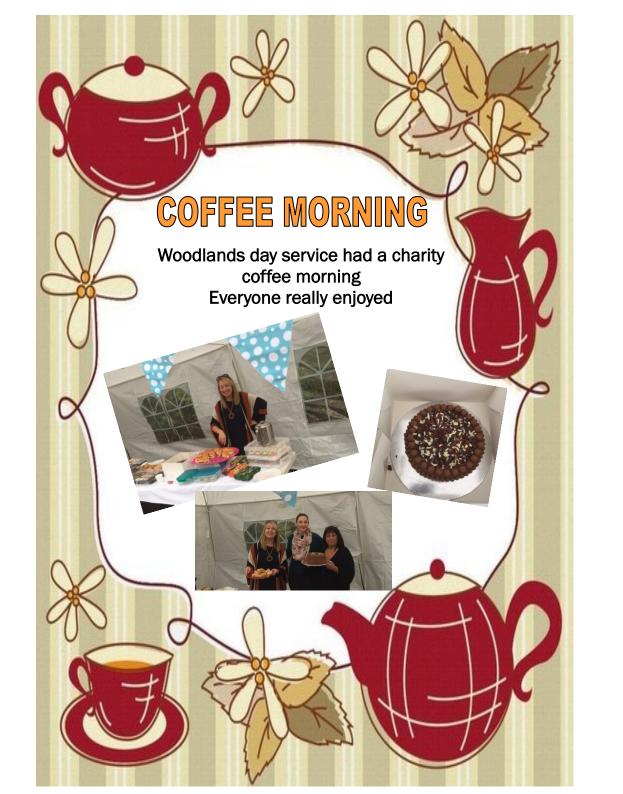
- Cut off the top of the cup cake and leave to cool
- Mix soft butter and powder sugar until light and fluffy
- Add a small drop of vanilla extract
- Spoon a small amount of jam into the hole in the cup cake and then add a spoon full of icing butter on top.
- Using the tops you cut off earlier cut them in half and add them to the top like butter fly wings



NOW THEY ARE READY TO EAT MMMMMMM







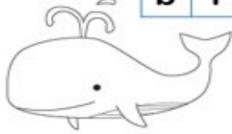


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sea
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water
wet
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е	i	r	е	а
t	s	е	а	t
w	h	а	1	е
b	1	u	е	r



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PLEASE SEND US INFOMATION ON WHAT YOU HAVE BEEN UP TO

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