TY PARC WENT TO THE GRAND THEATRE TO SEE SLEEPING BEAUTY
ANTHONY`S BUTTERFLY CAKES

Ingredients

<table>
<thead>
<tr>
<th>CAKE</th>
<th>FILLING</th>
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<tbody>
<tr>
<td>100G SUGAR</td>
<td>JAM</td>
</tr>
<tr>
<td>100G BUTTER</td>
<td>50G BUTTER</td>
</tr>
<tr>
<td>100G SR FLOUR</td>
<td>100G POWDER</td>
</tr>
<tr>
<td>2 EGGS</td>
<td>SUGAR</td>
</tr>
<tr>
<td>VANILLA EXTRACT</td>
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</tbody>
</table>

METHOD

• PRE HEAT THE OVEN TO 180C
• MIX THE BUTTER AND THE SUGAR
• ADD A LITTLE DROP OF VANILLA EXTRACT
• MIX IN THE FLOUR AND THE EGGS
• SPOON THE MIXTURE INTO 9 CUP CAKE CASES
• THEY ARE READY FOR THE OVEN (BE CAREFUL 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 butterfly wings

NOW THEY ARE READY TO EAT
MMMMMMM

DON’T FORGET TO SHARE
WOODLANDS DAY CENTRE AND WORSHOP HAVE WORKED HARD MAKING CHRISTMAS CRAFTS. THEY HAD A CRAFTS FAIR WHERE THEY SOLD EVERYTHING THEY MADE.
Woodlands day service had a charity coffee morning.
Everyone really enjoyed.
PLEASE SEND US INFORMATION ON WHAT YOU HAVE BEEN UP TO

EMAIL
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