



Vanilla Butterfly Cupcakes

16 cupcakes



Easy

up to 20 Min.



Ingredients:

For the Cakes:

16 Dr. Oetker Muffin Cases
110 g Unsalted butter
110 g Caster Sugar
75 g Self-Raising Flour Sieved
2 ml Dr. Oetker Madagascar Vanilla Extract (2-3 drops)
2 Medium Eggs (beaten)

For the Decoration:

400 g Dr. Oetker Vanilla Buttercream Style Icing
100 g Dr. Oetker Bright and Bold 4-Cell

1 Butterfly Cakes:

Pre-heat oven to 180°C (160°C /Gas Mark 4). Place the Baking Cases into a bun tin.

- 2 Cream together the butter and sugar until light and fluffy.
- 3 Gradually beat in the eggs and Vanilla Extract, if the mixture starts to curdle, add a little flour.
- 4 Fold in the remaining flour with a metal spoon.
- 5 Place spoonfuls of the mixture into the baking cases and bake for 15 - 20 minutes until well risen and firm to the touch. Remove from oven, leave to cool on a cooling rack.
- 6 Take a sharp knife and cut a circle out of the top of each cake at an angle about 1cm (½ inch) from the edge.
- 7 Spread a little Vanilla Buttercream over each circle of sponge and cut in half. Place the Bright and Bold Sprinkles in a bowl and dip each wing on the sprinkles to cover in sprinkles.



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- 8 Spoon the remaining Vanilla Buttercream onto the hole in the cake and spread.
- 9 Place the two wings into the buttercream on each cake.

