



Bake Off – Signature Challenge

For the Signature Bake Off Challenge, we're challenging you to make your best Butterfly Cakes. After making these buns you can decorate these any way you like; they can be topped with a light butter cream only or pair it with jam and sprinkles.

Don't forget to submit your entries on Social Media, by 2pm on Sunday 30th May 2021, using the hashtag **#UniteBB #BBbakeoff**.

The Recipe

Ingredients

For the cake buns:

- 110g Butter, softened
- 110g Caster Sugar
- 2 Eggs
- 1 teaspoon Vanilla Extract
- 110g Self Raising Flour
- ½ teaspoon Baking Powder
- 1 tablespoon Milk, plus 2 tablespoons if needed to loosen the buttercream

For the buttercream:

- 300g Icing Sugar
- 150g Butter, softened
- 2 teaspoons Vanilla Paste (or Vanilla Extract)

For the decoration:

- Any flavour of Jam (optional)
- Sprinkles (optional)



Method

Step 1: Heat the oven to 180C/160C fan/gas 4 and line a cupcake tin with 10 cases.

Step 2: To make the sponge, tip the butter and sugar into a large mixing bowl and mix together till soft.

Step 3: Add eggs and vanilla extract to the mixture

Step 4: Add the flour, baking powder and milk and beat with either a hand whisk or electric mixer until smooth, pale and combined.

Step 5: Divide the batter between the cases and bake for 15 mins until golden brown and a skewer inserted in the middle of a cake comes out clean. Leave on a wire rack to cool.

Step 6: While the cakes are cooling, make the buttercream by beating together the icing sugar, butter and vanilla until pale and fluffy. We recommend adding the icing sugar in a little at a time. Mix in the extra milk if the icing feels too stiff.

Step 7: Once the cakes are cool, use a sharp knife and carefully slice off the tops, then cut the tops in half.

Step 8: Pipe or spread the buttercream on top of the cakes, then gently push two halves into the buttercream on each cake, doing this at an angle to look like butterfly wings.

Step 8: You can serve the cupcakes at this stage or decorate them with a little blob of jam in the centre and a scattering of sprinkles, if you like.