

Butterfly Buns



Ingredients

For the buns

- 110g caster sugar
- 110g self-raising flour
- 110g butter (or margarine)
- 2 tsp baking powder
- 2 eggs

For the icing

- 250g icing sugar (220g for buttercream)
- 110g butter or margarine

Equipment

- mixing bowl
- wooden spoon
- whisk
- bun cases
- baking tin
- teaspoon
- sieve
- knife
- oven
- cooling rack

Method

1. Preheat the oven to 180°C-200°C fan/gas mark 6.
2. Mix together the sugar, flour and baking powder.
3. Add the butter (or margarine) and eggs to your mixture.
4. Whisk all of the ingredients together until the mixture is light and fluffy.
5. Place the bun cases into your baking tin. Use a teaspoon to drop an even amount of mixture into each case.
6. Bake the buns in the oven for 15-20 minutes or until they are golden brown.
7. Place them on a cooling rack and allow them to cool.
8. Make your buttercream by whisking together the butter (or margarine) and icing sugar.
9. Carefully, use a knife to cut a dome shape out of the middle of the top of each bun. Then, cut the dome piece in half.
10. Fill the hole with buttercream and place the dome halves on top of the bun to look like butterfly wings.
11. Sieve the rest of the icing sugar over the top of the buns and enjoy!

Disclaimer

We hope you find this resource useful. This recipe involves the use of a knife and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products - noting potential allergens included in the ingredients. Children should be carefully supervised by a responsible adult at all times, especially when using any sharp items, such as knives, or when near a heat source. It is the responsibility of supervising adults to ensure the safety of children in their care.