

# Butterfly Cakes

## Requisition of Equipment

2 blue trays, safety mat, large mixing bowl, sieve, wooden spoon, digital scale (optional), digital timer, measuring spoons, measuring jug, round bladed knife, spatula, muffin tray, metal spoon, cooling rack, teaspoon, vegetable knife



## Method

Time	Steps
<b>Step 1</b> 15 min	Personal and kitchen hygiene. Collect equipment. Weigh/measure ingredients. Set oven to 180°C. Place 6 paper cases into the muffin tray. RE SET TIMER.
<b>Step 2</b> 10 min	Cream soft margarine and caster sugar into a mixing bowl. Whisk eggs together with a fork in a measuring jug. Add one tablespoon of the whisked egg to the creamed margarine and sugar mixture. Beat until egg is incorporated into the mixture. Repeat the previous step until all the egg is incorporated into the mixture. Scrape down the sides of the mixing bowl with a spatula. RE SET TIMER.
<b>Step 3</b> 10 min	Sieve in the flour and baking powder into this mixture. Mix well. Remember to scrape down the sides of the mixing bowl. Divide the mixture evenly between the paper cases. RE SET TIMER.
<b>Step 4</b> 15 min	Bake for 10 – 15 minutes until well risen and golden brown. Clean down work surface while cakes are baking and wash up/pack away. When the cakes come out of the oven carefully remove from muffin tray and place on cooling rack. RE SET TIMER.
<b>Step 5</b> 15 min	Once cooled, sieve icing sugar over the top and then place butterfly cakes into your container. Do a final clean up. Sweep floor. Spray down counter. Set out washing and drying cloths for the next class. RE SET TIMER.

## Ingredients

- 1 ½ eggs
- 75g self raising flour
- 75g soft margarine
- 75g caster sugar
- ½ teaspoon vanilla essence (school)
- ½ teaspoon baking powder (school)
- 6 paper cases

**CONTAINER**

How are you going to measure out 1 ½ eggs?