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*by Liz Robb*

## Easter cake with butter cream icing



## Ingredients

125g butter  
125g golden caster sugar  
2 eggs  
125g self-raising flour  
2 tablespoons of milk  
1 tablespoon of vanilla extract  
<strong>Buttercream icing:</strong> for 6 cakes  
100g butter  
100g icing sugar  
Sugar butterflies to decorate

## Preparation

- 1 1. Preheat the oven to 180 degrees, 160 degrees fan oven.
- 2 2. Soften the butter, place in a bowl with the sugar, and cream them well together.
- 3 3. Crack the eggs into a small bowl and beat. Drop the beaten egg a little at a time into the sugar mixture and mix until it is all incorporated.
- 4 4. Sift the flour in and stir gently until the mixture is nice and smooth.
- 5 5. Drop the milk in gradually, mixing to blend it in, followed by the vanilla extract.
- 6 6. Place 12 paper cases in a bun tin and spoon the mixture into the cases, dividing the mixture equally between them. Bake in the preheated oven for 15 – 20 minute until risen and cooked through. Allow to cool as you prepare the icing.
- 7 <strong>Buttercream icing:</strong>
- 8 Ensure that the butter is really soft. Place it in a bowl and sift in the icing sugar, then beat them together well until it forms a thick paste.
- 9 Either pipe the icing on top of the cake or, as I did, just spoon a portion onto the cake and use a knife to spread it on roughly. It does not need to be smooth, but should have little peaks. Press a sugar flower into the centre straight away.

## Cooks Note

Makes 12 cakes