



Posted on 30 March 2014
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
Buttercream icing: for 6 cakes
100g butter
100g icing sugar
Sugar butterflies to decorate

Preparation

1. Preheat the oven to 180 degrees, 160 degrees fan oven.
2. Soften the butter, place in a bowl with the sugar, and cream them well together.
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. Sift the flour in and stir gently until the mixture is nice and smooth.
5. Drop the milk in gradually, mixing to blend it in, followed by the vanilla extract.
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 Buttercream icing:
- 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 flour into the centre straight away.

Cooks Note

Makes 12 cakes