



Butterfly cupcakes



PROCEDURE

Step 1: Pour cream, vanilla essence and icing sugar into a bowl. Beat it with the electric beaters until it starts to look thickened.

Step 2: Cut a circle in the middle of the cake, Cut it in half afterwards to form the shape of wings.

Step 3: Fill the middle of the cupcake with a teaspoon of cream.

Step 4: Replace the halves of the cupcake on each side of the cream in the middle to form the wings

Step 5: Dust the cupcake with sugar

INGREDIENTS/MATERIALS

- 12 vanilla cupcakes
- 1 cup of cream
- Vanilla essence to taste
- Icing sugar
- Sieve
- Teaspoon
- Bowl
- Electric mixer

Makes

12

10 minutes to make
the circles for each
cupcake and add
cream in

