

Becky Bakes...

VICTORIA BUTTERFLIES – Bonus Recipe

Here is a different take on the classic Victoria Sandwich, easier to serve and to eat in informal tea party settings.



- 150g Soft Margarine
- 150g Caster Sugar
- 3 large Eggs
- 150g Self-Raising Flour
- 5-6 teaspoons any red Jam
- 1 tub Butter Icing
- 18 Paper bun Cases

Makes 18

Cook in the oven in 2 x 12-hole patty tins

1. Oven on to Gas mk. 5, 190°C (170°C Fan)
2. Arrange the paper bun cases in the patty tins
3. Using an electric mixer or a spoon, cream together the margarine and caster sugar in a bowl until pale and fluffy
4. Break one egg into a small bowl, check for shell then add to the margarine and sugar. Repeat with the remaining 2 eggs then beat them all into the mixture (using mixer or spoon)
5. Add the flour and continue beating until thoroughly mixed
- 6 Put a dessertspoonful of the mixture into each of the paper cases
7. Bake for 15-20 minutes, or until well-risen and golden brown
8. Cool completely on a wire cooling rack
9. When cool, use a sharp knife to cut a circular cone out of the top of each little cake
10. Drop about ¼ teaspoon of jam into bottom of each hole, then top it up with buttercream icing using either a teaspoon or a piping bag and nozzle
11. Use the knife to cut each of the removed cake cones in half and then press them as pairs into the icing as "butterfly wings"

(There is no demonstration video for Bonus Recipes)