

Barnsley Museums Festival: Butterfly Cakes

Did you know there have been people milling flour at Worsbrough Mill in Barnsley since the 17th Century? Why not make your own spring inspired treat and continue the tradition of using flour to make delicious food.



Cake Ingredients:
115g/4oz of margarine
100g/ 3 1/2oz caster sugar
225g/8oz self-raising flour
2 large eggs
2 tbsp cocoa powder
25g/ 1oz plain chocolate
icing sugar for dusting

Buttercream
85g/3oz butter
150g/ 5 1/2oz icing sugar



- Preheat the oven to 180 c and place 12 paper cake cases into a cake tin
- Place all the cake ingredients into a bowl except the chocolate and icing sugar and using an electric whisk beat until the mixture is smooth.
- Melt and beat in the chocolate
- divide the mixture into the fairy cake cases and bake in the oven for 15 minutes (or until ready) . Then leave to cool on a wire rack
- Meanwhile, beat the butter and icing sugar together in a bowl to make the buttercream.
- When cool carefully cut the top off each cake (you will need an adults help here). Cut each cake top in half. spoon buttercream in the cut area on the top of each cake and then add the pieces you cut off to make butterfly wings.
- Dust with the icing sugar and serve.