

Victoria Sandwich Recipe

Ingredients

For the cake

200g self-raising flour
200g caster sugar
200g softened butter
4 free-range eggs (beaten)
1 tsp baking powder
2 tbsp milk

For the filling

100g softened butter
140g icing sugar
Drop of vanilla extract
Strawberry jam
Icing sugar (for dusting)



Why not add fresh
fruit and extra
decoration to
really make your
cake stand out?



Method

1. Heat your oven to 190C/fan 170C/gas mark 5.
2. Grease and line two 20cm sandwich tins
3. Beat all the cake ingredients together in a large bowl until you have a smooth, soft batter.
4. Divide the mixture between the two tins and smooth the surface. Bake in the oven for about 20 minutes until they are golden and the cake bounces when pressed.
5. Remove the sponge layers from the tin and leave to cool on a rack.
6. To make the buttercream beat the butter until smooth and creamy, then gradually beat in the icing sugar and add the vanilla extract.
7. Spread the jam onto one of the layers, cover the jam with butter icing and place the second sponge on top. Dust the top of the cake with icing sugar or add any other decoration you wish!

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Share some photos of your butterfly cakes with us on Facebook [/savebutterflies](https://www.facebook.com/savebutterflies) and Twitter [@savebutterflies](https://twitter.com/savebutterflies)



Making Butterfly Cakes

Ingredients

For the cake

100g/3½oz self-raising flour
100g/3½oz softened butter
100g/3½oz caster sugar
2 free-range eggs (beaten)
1 tsp vanilla extract
¼ tsp salt
1 tbsp milk

For the filling

125g softened butter
200g icing sugar
1 tbsp milk
1 tsp vanilla extract

Add food
colouring to your
icing to make
beautiful bright
butterflies!



Method

1. Preheat the oven to 180C/350F/Gas mark 4
2. Line a 12-hole tin with cupcake cases.
3. Place the softened butter in a large bowl then whisk until pale and fluffy. Slowly add the sugar and continue to beat until fully combined.
4. Gradually add the beaten egg to the butter mixture and keep whisking after each addition. Remember to do this part slowly so the mixture doesn't split.
5. Sift the flour into the bowl and then fold the flour into the cake mix.
6. Stir in the vanilla and the salt.
7. Add enough milk so the cake mix drops easily off a spoon.
8. Fill the cupcake cases half full with cake mix.
9. Bake for 15 minutes in the middle of the oven, or until they are golden brown and spring back when lightly pressed.
10. Take the cakes out of the tin and leave on a cooling rack to cool completely.

Decorating

1. Start by whisking the butter until it is smooth and creamy.
2. Sift in the icing sugar and mix with the butter. Mix slowly at first, then faster once it has combined.
3. Add the milk and the vanilla and beat until creamy and smooth.
4. Cut the top off each cake making a shallow cone shape. Cut the tops in half to form butterfly 'wings'.
5. Fill the hole in the cake with icing then place the cut out cake on top (as pictured above).
6. Add any extra decoration you like!

