

Class 1 Bake Off Friday 5th February 2021

I love to bake and I can see that some of you do too. So, enjoy a Friday afternoon of baking! I would love it if you could share your favourite recipes, but in the mean time, I will start us off with something I used to enjoy baking with my Granny when I was young: butterfly buns! Follow the recipe but be as creative with your icing and decorations as you can. Let me see the results!

Ingredients

- 100g/3½oz baking spread
- 100g/3½oz caster sugar
- 2 large free-range eggs
- 100g/3½oz self-raising flour
- 1 level tsp baking powder
- 1 orange, grated zest only

For the filling

- 3 tbsp orange curd

For the icing

- 50g/1¾oz soft butter
- 100g/3½oz sifted icing sugar

Method

1. Preheat the oven to 180C/160C Fan/Gas 4.
2. Put all the cake ingredients into a large bowl and beat well for 2-3 minutes, or until the mixture is well-blended and smooth. Fill each paper case with about 35g/1¼oz of mixture.
3. Bake in the preheated oven for about 15-20 minutes, or until the cakes are well risen and golden-brown. Lift the paper cases out of the bun tin and cool the cakes on a wire rack.
4. When cool, cut a disc from the top of each cake leaving a little gap around the edge and cut this slice in half. Spoon half a teaspoonful of orange curd in each.
5. To make the icing, beat the butter and icing sugar together until well blended. Pipe or spoon a swirl of buttercream on top of the orange curd and place the half slices of cake on top to resemble butterfly wings. Dust the cakes with icing sugar to finish.

