

## Chocolate Butterfly Cakes

(Adapted from a recipe in Trish Deseine's [Chocolate](#))

### *Cakes*

- 125g (8 tablespoons) unsalted butter, softened
- 125g (40z) white sugar
- 3 large (59g) eggs
- 100g (3½ oz) plain (AP) flour
- 25g (1 oz) cocoa powder (sifted)
- 1½ teaspoons baking powder (sifted)



### *Butter cream*

- 150g (10 tablespoons) unsalted butter, softened
- 250g (9 oz) icing sugar mixture (confectioner's sugar)
- 40g (1½ oz) cocoa powder (sifted)

1. Preheat oven to 190C (375F) or 175C with fan (350F with fan). Line patty tins with paper cups.

2. In a mixing bowl, beat together the butter and sugar until soft, then add the eggs one at a time and beat to incorporate. Add the flour, cocoa and baking powder and mix well to combine.

3. Half fill the paper cups (mine took a heaped dessertspoon full each) and bake for about 15 minutes or until firm. The little cakes will be quite flat with a lightly domed top. Allow to cool completely.

4. To make the butter cream, stir the cocoa powder into two tablespoons of hot water to dissolve. In a mixing bowl, beat the dissolved cocoa powder, butter and icing sugar together until light and fluffy, adding a little more hot water if necessary.

5. With a small sharp knife, carefully cut out a circle from the top of each cake, leaving a hollow dip on the top. Fill the hole with butter cream (I used a piping bag). Cut the removed circle into two halves, and position them in the butter cream at an angle to resemble butterfly wings. Now invite a few friends around for a tea party!

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