QUEEN
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PREP: 30 min
COOK: 20 min
SERVES: 12

Vanilla Bean Butterfly Cakes

Looking to please some old friends? A batch of nostalgic butterfly cakes will be met with gasps of delight every time. These sweet little cakes are connected to many happy memories for many Aussie bakers and are true delight to make. Our vanilla bean cake recipe is made delicately fragrant with vanilla bean paste, filled with zest lemon curd and velvety vanilla cream and topped off with the cutest little butterfly wings!

Ingredients

Cakes

180g salted butter, room temperature

2/3 cup (150g) caster sugar

3 tsp Queen Celebrating 120 Years Pure Vanilla Extract

2 large eggs

1 ½ cups (225g) self-raising flour

Pinch salt

½ cup (125ml) sour cream

Decorate

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced). Line a 12-hole cupcake tray with patty cases.

STEP 2

Cream butter, sugar and Vanilla Extract together on medium-high speed until light and fluffy (5-8 minutes). Add eggs one at a time beating well after each addition. Sift in flour and salt, then add sour cream and mix until combined.

STEP 3

Divide mixture among 12 patty cases and bake for 15-20 minutes or until an inserted skewer comes out clean. Allow to cool completely before decorating.

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Ingredients

1 cup (250ml) thickened cream

2 tbsp (25g) icing sugar, sifted

2 tsp Queen Vanilla Bean Paste

1 cup (250ml) lemon curd

Method - Assembly

STEP 1

Whip cream, icing sugar and Vanilla Bean Paste until medium peaks form. .

STEP 2

Using a small, sharp knife, cut a shallow disc from center of each cake, 1cm in from edges and 1 ½ cm deep. Cut discs in half to form butterfly wings. Fill cavity of each cake with lemon curd and vanilla cream. Arrange 'wings' on top and sprinkle with icing sugar to serve

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