

Whitworths

Apricot & Almond Butterfly Cakes



 Makes 12  Prep 30 mins  25 mins

INGREDIENTS

75g **Whitworths Ground Almonds**
140g **Whitworths Chopped Apricots**
3 medium eggs
150g golden caster sugar
150g self raising flour
150g salted butter
30ml milk

for the topping...

2tbsp apricot jam
250g icing sugar, plus a little extra for dusting
125g unsalted butter
1tbsp milk
1tsp almond essence
¼ tsp orange colouring

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C / Fan 160°C / Gas Mark 5 then place 12 cake cases into a muffin tin.
- ♥ Beat the caster sugar together until soft and creamy, then add one egg at a time beating thoroughly between each one.
- ♥ Fold in the flour, almonds, chopped apricots and milk.
- ♥ Divide equally between the cake cases then bake in the centre of your preheated oven for 20-25 minutes, until golden.
- ♥ Allow to cool in the tin for 10 minutes then transfer to a cooling rack to cool completely.
- ♥ Meanwhile, for the topping... cream the butter until smooth then gradually beat in the icing sugar to a smooth firm consistency. Add the milk, almond essence and colouring then beat well.
- ♥ Using a sharp knife, cut an upside down shallow cone shape out of the top of the cakes. Cut this in half to make the wings.
- ♥ Place a small amount of jam into each of the holes then pipe icing on top to cover the jam, then add the 'wings'. Sprinkle with a dusting of icing sugar then serve and enjoy!

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Happy Baking!