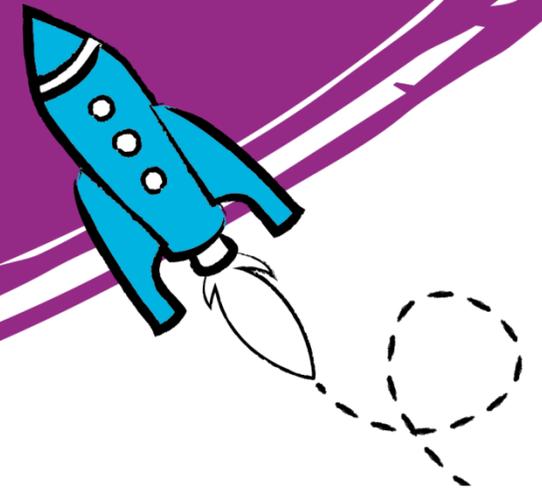


# The Great British Bake Off!

Cookery Session 4



Autumn 2019

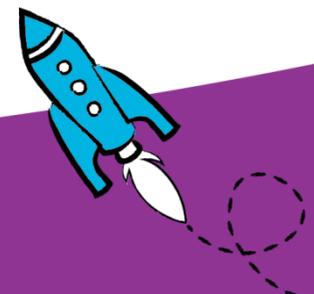
PMLD TEACHER



# THE GREAT BRITISH BAKE OFF



## Today we will be making orange butterfly cakes





# Lets explore today's ingredients...

## 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

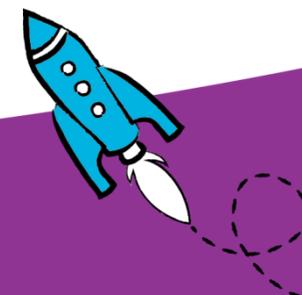
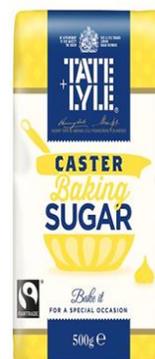
- 3 tbsp **orange curd**

## For the icing

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

## To finish

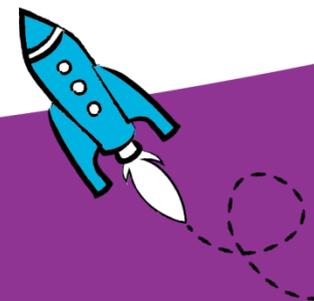
- icing sugar**, to dust





# Butterfly cakes instructions

1. Preheat the oven to 180C/160C Fan/Gas 4.

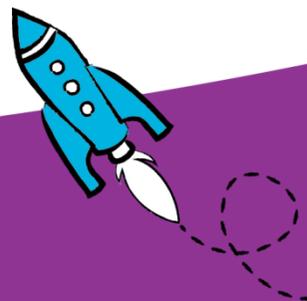
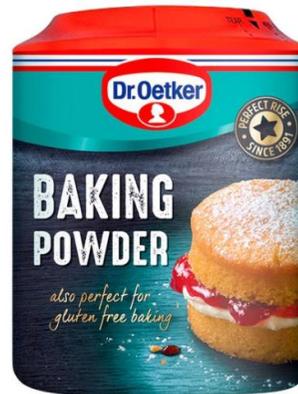
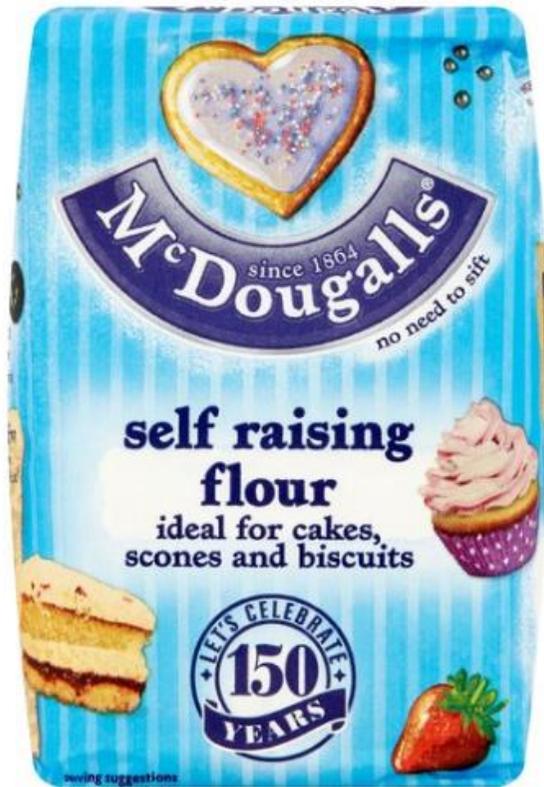




# Butterfly cakes instructions



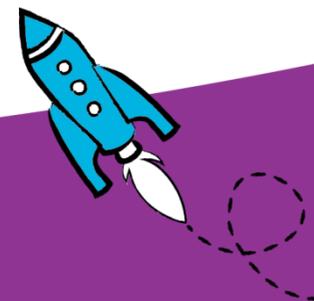
- Put all the cake ingredients into a large bowl and beat well for 2-3 minutes, or until the mixture is well-blended and smooth. Fill each paper case with about 35g/1¼oz of mixture.





# Butterfly cakes instructions

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.





# Butterfly cakes instructions

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.

