



# Butterfly Buns

Oven Time : 15-20 mins



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## What you need:

- 225g/8oz Odlums Self Raising Flour
- 175g/6oz Butter (room temperature)
- 175g/6oz Shamrock Golden Caster Sugar
- 3 large Eggs (room temperature)
- 1 teaspoon Goodall's Vanilla Extract/Essence
- 2 tablespoons Cold Water

## To Decorate

- 300ml/1/2pt Fresh Cream, whipped
- 125g/4oz Fruitfield Strawberry Jam
- 12 Strawberries (optional)
- Melted Chocolate (optional)

## How to:

1. Preheat oven to 180°C/350°F/Gas 4. Line a muffin tray with 12 paper cases.
2. Beat butter and sugar together until light and fluffy. Beat in the eggs, one at a time, then add the vanilla and water.
3. Sieve the flour into the mixture and gently mix until all ingredients are combined.
4. Divide the mixture between the paper cases. Bake for 15-20 minutes until golden brown and nicely risen.
5. Once baked, remove from the oven and allow to cool on a wire tray. When cold, cut off the tops.
6. Place some cream on top of bun, then a strip of jam. Cut the tops in half and place on buns to form butterfly wings. If liked, top with a strawberry and melted chocolate drizzle to finish.



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