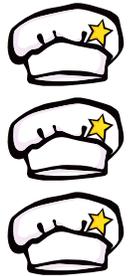
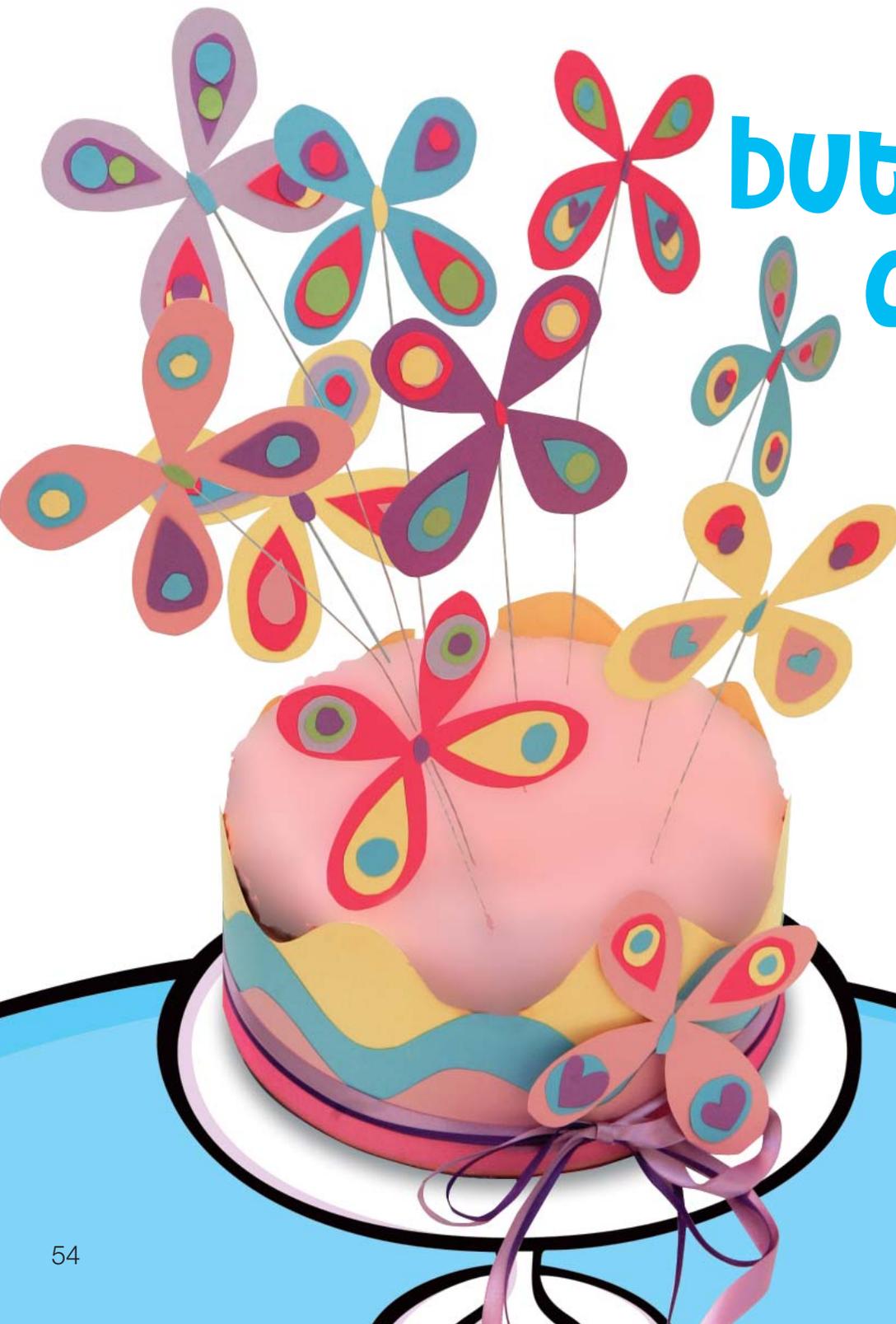


butterfly cake



like a
pro!

ingredients

- 100g unsalted butter, room temperature
- 1/2 cup macadamia nut oil
- 150g brown sugar
- 4 eggs, separated
- 1/4 teaspoon salt
- 150ml sour cream
- 150g cooking chocolate
- 100ml hot water
- 1/4 cup cocoa
- 150g canned beetroot, drained
- 100g zucchini, grated
- 200g plain flour
- 3 teaspoons baking powder

icing

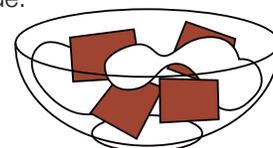
- 3 cups icing sugar
- 100g soft unsalted butter
- pink food colouring

equipment

- electric mixer
- glass bowl & jug
- rubber spatula
- chopping board & knife
- grater
- sifter
- baking paper & 20cm cake tin
- wire rack
- foil
- skewer

1 Pre-heat oven to 180°C.

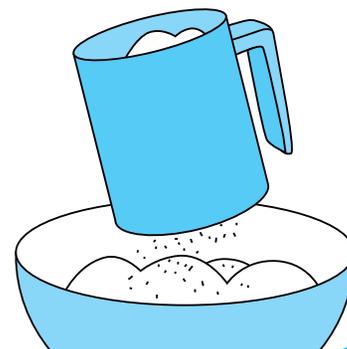
2 Melt chocolate and sour cream in a glass bowl over a pot of simmering water or in the microwave oven (careful not to overheat), stir to combine then set aside.



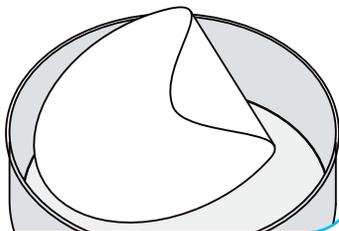
3 Combine hot water, cocoa, zucchini and beetroot in a jug, blend until pureed then put aside for later.



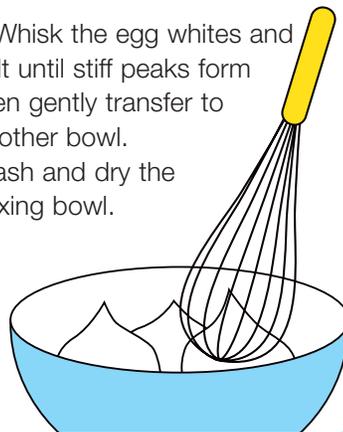
4 Sift the flour and baking powder twice and set aside.



5 Grease the bottom and sides of a 20cm cake tin with a little oil or butter and line with a circle of baking paper then grease over the paper, as well.



6 Whisk the egg whites and salt until stiff peaks form then gently transfer to another bowl. Wash and dry the mixing bowl.



7 Add butter, oil and sugar to the clean mixing bowl and beat until fluffy. Add egg yolks a little at a time until all are mixed through, then beat mixture at medium speed for 5 minutes.

8 Combine the cooled chocolate and sour cream, cocoa, beetroot and zucchini puree and sifted flour and beat until well combined.



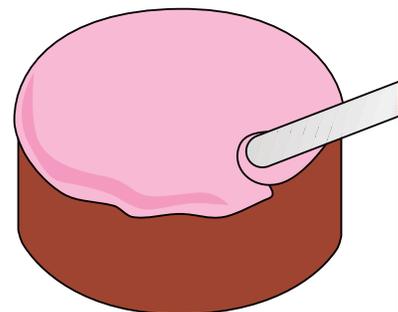
9 Remove bowl from electric mixer and use a rubber spatula to fold through a little of the beaten egg whites until combined. Gently fold through the remaining egg whites until combined, but don't mix too much!

10 Pour the batter into the cake tin and bake for 40 minutes or until you can poke a skewer into the cake and it comes out clean. Rest a layer of foil on top of the cake tin so the cake doesn't burn before it's finished cooking.

11 Remove the cake from the oven and wait for 10 minutes before removing it from the tin. Put it on a wire rack to cool completely.

12 When the cake is completely cool, beat the icing sugar, hot water, butter and three drops of food colouring until it's fluffy. Ice the top of the cake and now you're ready to decorate it!

12



decorating the cake

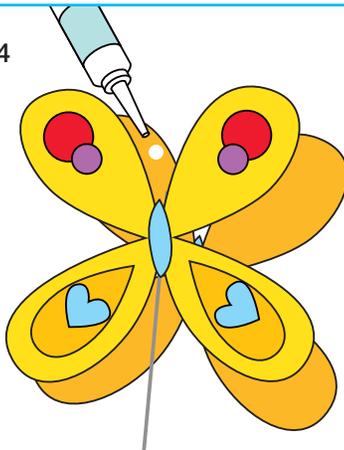
things you need

- coloured card – pink, blue, yellow, mauve, purple, hot pink & green
- pencil & paper
- scissors
- craft glue
- cake decorating wire
- sticky tape
- ribbons – pink, mauve & purple

13 Trace the butterfly patterns on pages 00 and 00 and transfer to the different colours of card. Make nineteen different butterflies from the patterns and glue the pieces together.

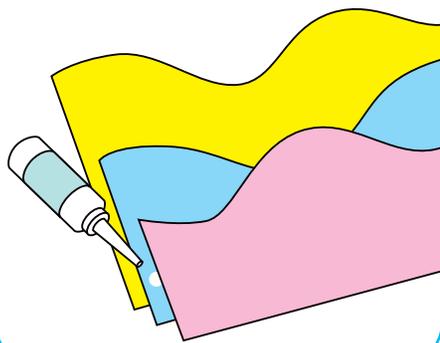
14 Cut different lengths of wire and glue one end onto the backs of nine of the butterflies. Glue another butterfly onto the back of each one to hide the wire.

14

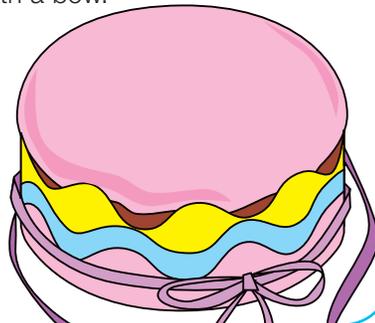


15 Trace the three patterns on pages 00 and 00 for the skirt around the cake. Make these cardboard pieces long enough to overlap slightly. Glue the three layers together and then wrap around the cake and adhere with tape.

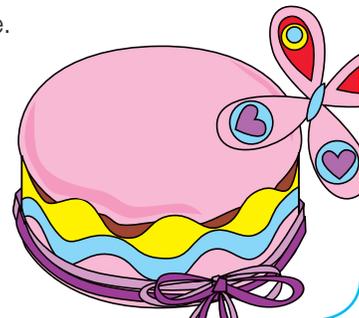
15



16 Tie the ribbons around the base of the cake and finish with a bow.



17 Glue the remaining butterfly onto the front of the skirt. Push the free ends of the wires into the cake.



**FOR ANOTHER
COOL CAKE IDEA
USE FLOWERS**



