

Strawberry Cream Fairy Cakes



Ingredients

for the muffins:

- 110g butter (warm and softened)
 - 200g sugar
 - ½ TL vanilla extract
 - 2 eggs
 - 260g flour
- 1 tsp. baking powder
- 1,25dl (½ cup) milk

for the filling:

- 1,25dl (½ cup) cream
- 2 tbsp. confectioner's sugar
- ¼ tsp. vanilla extract
- about 8 strawberries

for the decoration:

- 6 small strawberries

1. Preheat the oven to 180°V (350°F). Prepare a muffin tin (for 12 muffins) with paper cases (alternatively, grease the tin).
2. Add the softened (warm) butter, sugar and vanilla extract in a big bowl and whisk with an electric mixer.
3. Add the two eggs and continue to whisk.
4. Sift the flour and baking powder on top of the mixture. Fold in carefully.

5. Add the milk. Stir until everything's well combined.
6. Put the mixture into the muffin tin. Bake for about 20-25 minutes. Take out of the oven and let cool down completely (at least 10 minutes).
7. While the muffins are in the oven wash and chop the strawberries. Whisk cream with vanilla extract until stiff. Add confectioner's sugar and chopped strawberries.
8. Cut with the knife a circle into the muffins. Take off the „lid“ and cut it in half.
9. Fill the hole in the muffins with the strawberry cream.
10. Put the two halves of the lid with the round side next to each other on top of the cream and decorate with a strawberry half.

(recipe adapted from bowlofmush.blogspot.com)



Here you can see why the muffins are also called “butterfly cakes”.