

HEMULEN'S BUTTERFLY CAKE

Cake:

1 bag oven-ready
white cake batter 

For moistening:

0.5 dl milk

1 tsp vanilla sugar 

Filling:

2 dl whipping cream

0.5 package (1.25 dl) real vanilla sauce 

1.5 dl strawberry jam

For decorating:

2 pkg pink marzipan 

White sugar icing 

Princess Lillifee© decorative shapes 



1. Make the cake according to the instructions on the bag.
2. Let the cake cool and turn it out of the pan. Split the cake into two parts.
Moisten both parts with vanilla milk.
3. Make the filling: Whip the cream until fluffy and add the vanilla sauce.
4. Spread the jam and most of the cream-vanilla sauce mixture on the bottom layer of the cake. Put the second layer on top of the filling.
5. Cut the filled cake in two. Place the two halves so that the round sides are facing each other. This gives the cake butterfly wings. Spread the rest of the cream-vanilla sauce mixture on the top and sides of the cake in a thin layer.
6. Decorate the cake. Roll out both marzipan packages separately. Make sure that each rolled-out piece of marzipan completely covers one wing of the butterfly (half of the cake). Cover the pieces of cake with the marzipan.
7. Shape the remaining marzipan into antennae for the butterfly. Pipe sugar icing onto spots where you are going to put the decorative shapes to ensure that they remain in place.

