

# Light the Night Blue, Gold and White Angel Cakes

Makes: 36 patty pan sized cakes  
Bake them and sell them for \$2 each and you'll make \$70! (you're allowed to eat one!)

## Ingredients

250g soft butter

350g caster sugar

2 tsp vanilla essence

4 eggs

450g self-raising flour

250ml milk

Blue filling: Use Blueberry jam

Gold filling: Use Lemon curd

White Filling: Use a cream mixture Heat  $\frac{1}{2}$  cup of milk gently. Mix a little of the milk with 2 tps cornflour and stir into the milk and continue heating until it thickens. Cool in the fridge. Beat 1 tbsp unsalted butter with 1 tbsp sugar. And beat into the cooled mixture.



## Method

Preheat oven to 180°C. Line muffin pans with 36 patty pan paper cases.

Beat the butter, sugar and vanilla essence in a large bowl until very pale and creamy. Use an electric mixer. Add the eggs 1 at a time, beating well after each addition, until combined. Use a large metal spoon to gently fold in half the flour, then half the milk, then the rest of the flour, then the rest of the milk.

Spoon the mixture into the cases until  $\frac{2}{3}$  full. Bake for 20 minutes. Place on a wire rack to cool.

Use a sharp knife to cut a circle from the middle of the top of each cake. Leave an edge around the rim of the cake. Cut the slice in half to form 2 'wings'.

Fill the centre of each cake with 1 or 2 teaspoons of jam or cream. Arrange 2 'wings' on top.