

Fairy Cakes (Butterfly Cakes)

Yield: 4 min
Total Time: 49 min

Recipe from: <https://www.recipeschoose.com/recipes/valentine-fairy-cakes-recipe>

Ingredients:

- 1 cup granulated sugar
- 1 3/4 cups cake flour not self-rising
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon table salt
- 1/4 cup unsalted butter room temperature
- 2 large eggs room temperature
- 1/3 cup full fat sour cream
- 1/4 cup canola oil you can also use vegetable oil
- 1 tablespoon vanilla extract use pure, not imitation
- 2/3 cup whole milk room temperature
- 2 cups chantilly cream chilled, or any whipped cream
- 1/4 cup jam choose any flavor your like
- confectioners sugar to taste

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 117 grams
3. Cholesterol: 150 milligrams
4. Fat: 33 grams
5. Fiber: 1 grams
6. Protein: 10 grams
7. SaturatedFat: 12 grams
8. Sodium: 730 milligrams
9. Sugar: 66 grams

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