



## **Buns Plain (makes 24)**

6 oz butter  
6 oz caster sugar  
8 oz Juvela flour mix  
3 eggs  
1/2 teaspoon Bicarbonate of soda  
1/2 cream of tartar

### **Method**

Beat the butter and sugar to a cream in a warm bowl, add the eggs gradually and beat thoroughly. Stir in the flour and raising agents. Spoon into paper cases in the brownie tins.

Bake at mark 5 on the 2nd and 4th runners for approx. 15 minutes. Cool on a rack and decorate half with icing followed by dipping in coconut.

Decorate the other half butterfly style with buttercream.

### **Buttercream**

Beat in a warm bowl,  
2 oz butter and 3oz caster sugar.

Fill the buns after removing some of the mixture from the top. Replace this on top of the buttercream.



This recipe has been brought to you by The Cream Of Tartar Company Limited

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