

Easter Chocolate Cupcakes



Easy

Makes 12

Ingredients

110g (4oz) butter or margarine
110g (4oz) caster sugar
2 medium size eggs
110g (4oz) self raising flour, sieved
25g (1oz) cocoa
Dr. Oetker Baking Cases

For the icing

130g (4½oz) unsalted butter
250g (9oz) icing sugar
4 tbsp cocoa powder
milk or warm water

To decorate

Coloured Chocolate mini eggs

Method

1. Pre-heat oven to 180°C/350°F/Gas Mark 4. Place the Baking Cases into a cupcake tin.
2. Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and if the mixture starts to curdle, add a little flour.
3. Fold in the remaining flour and cocoa with a metal spoon.
4. Place spoonfuls of the mixture into the Baking Cases and bake for 15 - 20 minutes until well risen and firm to the touch. Remove from the oven and leave to cool on a cooling rack.
5. To make the butter cream icing place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar and then add enough milk / water to make the icing fluffy and spreadable.





6. Use a star nozzle to pipe the Chocolate Butter Icing in a circular pattern on top of each cake and place three chocolate mini eggs in the centre of each.

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