



# Easter Egg Cupcakes

## INGREDIENTS

- 1 1/3 Cup Self raising flour
- 1/2 Cup Milk
- 125g Butter, Chopped, softened
- 1tsp Vanilla extract
- 2 Eggs, at room temperature
- 1/2 Cup Caster sugar

## INGREDIENTS for frosting

- 250g Butter, Chopped, softened
- 1 1/2 Cups Icing sugar mixture
- 200g Dark chocolate, melted and cooled
- 1/3 Cup Cocoa
- 12 small Easter eggs (to garnish)
- 3/4 Cup Milk
- 40g Butter, chopped
- 6 Rasin hot crossed buns (or your favourite flavour), cut in half
- Drizzle of honey & Raspberries, to serve



Serves: 4



Prep Time: 10 mins



Cooking Time: 10 mins

## METHOD

1. Preheat oven to 180°C fan-forced. Line a 12-hole muffin pan (1/3-cup capacity) with cupcake paper cases.
2. Beat butter, sugar and vanilla in the bowl of an electric mixer until pale. Add eggs, one at a time, beating between additions until combined. Transfer to a large bowl. Add milk and sifted flour, in two batches, stirring until combined. Divide among each paper case. (Be sure not to over or under fill)
3. Cook for 15-18 minutes, or until cooked when tested with a skewer. Stand for 10 minutes in pan before transferring to a wire rack to cool completely.
4. To make chocolate frosting, beat butter in the bowl of an electric mixer until light and fluffy. Then Sift icing sugar and cocoa together into a separate bowl. Add Icing sugar mixture, 1/4 cup at a time to the butter, beating until smooth. With mixer on, gradually pour in cooled chocolate until combined.
5. Spoon frosting into a piping bag fitted with a 1cm star nozzle. Twist top and pipe onto cooled cupcakes. Decorate with Easter eggs.



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