Easter Cupcakes

**Ingredients:**

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| 150g  50g  200g  100g  1  pinch  100ml  ½ tsp  **FOR THE DECIRATION**  100g  100g  1 tsp  1 bag  10g | Self-raising flour  Cocoa powder  Caster sugar  Unsalted butter  Large egg  Salt  Whole milk  Vanilla extract  Unsalted butter  Icing sugar  Vanilla extract  Mini eggs  Milk chocolate |

**Method:**

* In a large bowl combine the flour, cocoa powder and a pinch of salt.
* In another bowl mix the caster sugar and 1 pack of butter using an electric whisk.
* Add to this the egg, milk and vanilla extract and whisk. Add to the bowl with the flour mix and beat until it becomes a smooth batter.
* Divide the mixture into the muffin cases and bake for 20 minutes. Leave to cool and make the topping.
* To make the buttercream mix the softened butter (pack 2) with icing sugar and a little more vanilla extract. When it is all fluffy spread onto the cakes.
* Add some mini eggs for decoration and some grated chocolate.
* Enjoy! 😊

Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to [alanrtilley@mail.com](mailto:alanrtilley@mail.com) or text them across to 07817777739