Easter Cupcakes

**Ingredients:**

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| 150g50g200g100g1pinch100ml½ tsp**FOR THE DECIRATION**100g 100g1 tsp1 bag10g | Self-raising flourCocoa powderCaster sugarUnsalted butterLarge eggSaltWhole milkVanilla extractUnsalted butterIcing sugarVanilla extractMini eggsMilk 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 or text them across to 07817777739