



Easter Surprise Cupcakes

🕒	Prep time:	20 minutes + decorating
🍪	Cook time:	15 -20 minutes
🍽️	Makes:	12

Ingredients

12 large paper cupcake cases - approximately 5cm diameter by 6cm tall

200g butter, softened

1 cup soft brown sugar, firmly packed

1 tsp vanilla extract

4 eggs

1 ½ cups flour

2 tsp baking powder

1 tsp baking soda

3 Tbsp cocoa

12 small caramel filled Easter eggs

Method

1. Preheat the oven to 180° C (fan bake). Place paper patty cases into a muffin tray. This will help support the cakes while cooking.

2. In a mixing bowl beat the butter, brown sugar and vanilla extract until creamy. Beat in the eggs one at a time.

3. Sift the flour, baking powder, baking soda and cocoa into the creamed mixture and gently fold to combine, being careful not to over mix.

4. ¾ fill each patty case with the mixture. Press an Easter egg gently into the mixture to cover. Bake 15-20 minutes until cakes are cooked. Remove from the oven and stand for 5 minutes.

5. Carefully remove the cupcakes from the muffin tray and place on a baking rack to cool completely.

6. To make chocolate butter cream put softened butter into a small mixing bowl. Sift icing sugar and cocoa into the bowl. Beat until smooth adding ½ Tbsp of hot water if necessary to make a smooth and spreadable consistency.

7. When cakes are cold ice tops with chocolate butter cream. While butter cream is still soft create a nest with flake bar and place 3 small candy Easter eggs into the centre of the nest.

Chocolate Butter Cream

75g butter, softened

1 cup icing sugar

1 Tbsp cocoa

Decoration

2 - 3 flake bars

36 small candy Easter eggs