

## Egg-cellent Easter Cupcakes

These Easter treats are fun to make and even better to eat!

This recipe makes 12 cupcakes

Preparation Time: 10-12 mins

Cooking Time: 20 mins

### Ingredients

#### For the Cake

- 125g self raising flour
- 125g caster sugar
- 125g butter
- 2 eggs
- 2 tbsp milk

#### For the Icing and Decoration

- 500g icing sugar
- 25g cocoa
- 200g butter
- 2 tbsp milk
- 36 mini eggs
- extra chocolate shavings (optional)

### Method

#### Step 1

Preheat your oven to 180°C/360°F. Cream the butter and sugar together until smooth.



**Step 2**

Sift the flour into the butter and sugar mixture and slowly add the eggs and milk until combined.

**Step 3**

Divide the mixture into 12 cupcake cases and bake for 10-12 minutes at 180°C/360°F.

**Step 4**

Remove cupcakes and allow to cool. While the cupcakes are cooling, prepare your icing. Mix the icing sugar, cocoa powder, butter and milk until you have a thick, smooth consistency.

**Step 5**

Once the cupcakes have cooled, place the icing mixture in a piping bag with a nozzle on the end and swirl around the top of the cupcake until covered.

**Step 6**

Add the mini eggs and, if you're feeling indulgent, extra chocolate shavings!