





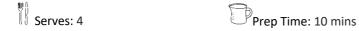
Easter Egg Cupcakes

INGREDIENTS

- 1 1/3 Cup Self raising flour
- ½ Cup Milk
- 125g Butter, Chopped, softened
- 1tsp Vanilla extract
- 2 Eggs, at room temperature
- ½ Cup Caster sugar

INGREDIENTS for frosting

- 250g Butter, Chopped, softened
- 1 ½ Cups Icing sugar mixture
- 200g Dark chocolate, melted and cooled
- 1/3 Cup Cocoa
- 12 small Easter eggs (to garnish)
- ¾ Cup Milk
- 40g Butter, chopped
- 6 Rasin hot crossed buns (or your favourite flavour), cut in half
- Drizzle of honey & Raspberries, to serve



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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