MINI EGG
Easter Cupcakes (b/f)

INGREDIENTS

Cupcakes
100g self-raising flour
20g cocoa powder
140g caster sugar
1 1/2tsp baking powder
a pinch of salt
40g unsalted butter,
at room temperature
120ml whole milk
1 egg
1/4tsp vanilla extract
1-2 bags of mini eggs
to decorate

Chocolate Frosting
300g icing sugar, sifted
100g unsalted butter,
at room temperature
40g cocoa powder, sifted
40ml whole milk

METHOD

For the cupcakes

Preheat the oven to 170°C (325°F) Gas Mark 3.

Put the flour, cocoa powder, sugar, baking powder, salt and butter in a freestanding electric mixer with a paddle attachment (or use a handheld electric whisk) and beat on slow speed until you get a sandy consistency and everything is combined.

Whisk the milk, egg and vanilla extract together in a jug, then slowly pour about half into the flour mixture, beat to combine and turn the mixer up to high speed to get rid of any lumps.

Turn the mixer down to a slower speed and slowly pour in the remaining milk mixture (scrape any unmixed ingredients from the side of the bowl with a rubber spatula). Continue mixing for a couple more minutes until the mixture is smooth. Do not overmix.

Spoon the mixture into the paper cases until two-thirds full and bake in the preheated oven for 20-25 minutes, or until the sponge bounces back when touched. A skewer inserted in the centre should come out clean. Leave the cupcakes to cool slightly in the tray before turning out onto a wire cooling rack to cool completely.
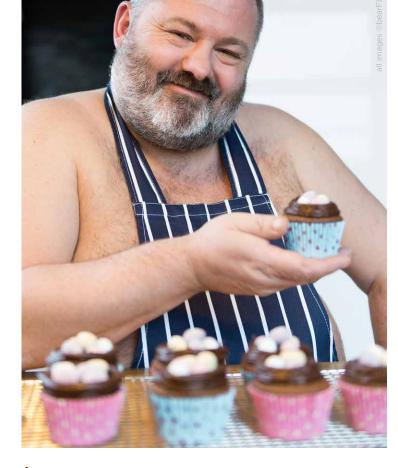
When the cupcakes are cold, create chocolate frosting nests on top and place 3-4 mini eggs inside.

For the chocolate frosting

Beat the icing sugar, butter and cocoa powder together in a freestanding electric mixer with a paddle attachment (or use a handheld electric whisk) on medium-slow speed until the mixture comes together and is well mixed.

Turn the mixer down to slow speed. Add the milk to the butter mixture a couple of tablespoons at a time. Once all the milk has been incorporated, turn the mixer up to high speed. Continue beating until the frosting is light and fluffy, about 5 minutes.

The longer the frosting is beaten, the fluffier and lighter it becomes.

Original recipe from *The Hummingbird Bakery Cookbook*, by Tarek Maloufv

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