

## Easter Egg Cupcakes

Serves: 10+

Cook Time: Under 30 minutes

### Ingredients

#### **FOR THE CUPCAKES**

170g unsalted butter  
170g caster sugar  
1 teaspoon vanilla extract  
3 eggs  
170g self raising flour, sifted  
1 tablespoon milk  
12 Lindt chocolate balls

#### **FOR THE BUTTERCREAM**

85g unsalted butter  
170g icing sugar  
1 teaspoon vanilla extract

#### **FOR THE DECORATION**

Mini chocolate eggs, approx. 36  
2 chocolate flakes



### Method

Preheat the oven to 200°C/ 180°C Fan/ Gas Mark 6

1. Put the butter, sugar and vanilla extract in a food mixer and beat until the butter is pale and fluffy and the sugar has dissolved. Alternatively, beat by hand.
2. Crack in one egg followed by a tablespoon of flour and beat at speed until incorporated. Repeat for the remaining two eggs.
3. Pour in the remaining flour along with the milk. Beat again to incorporate all the ingredients and create a smooth batter.
4. Place muffin cases into the Le Creuset Toughened Non-Stick Bakeware 12 Cup Muffin Tray and spoon the cake batter equally between the cases. Unwrap the Lindt chocolates and gently press one ball into each batter-filled case (trying not to push them right to the bottom).
5. Bake in the oven for 15 minutes until the cakes are risen and golden. In the meantime, make the buttercream icing.
6. Beat together the butter, icing sugar and vanilla until light and smooth. Spoon into a piping bag and set aside until ready to decorate.
7. Once baked, carefully remove the cupcakes from the oven and leave them to fully cool on a wire rack.
8. When ready to decorate, pipe a swirl of icing onto each cake. Sprinkle on a little crumbled chocolate flake and top with the chocolate mini eggs.

### Cooks Notes

It doesn't matter if you can still see the chocolate when you carefully press the Lindt balls into the cake batter. Although they will melt a little, the cake batter will rise and eventually bake around the chocolates.

The Lindt chocolates can be replaced with any leftover Easter chocolates or even a little spoon of jam or chocolate spread.