

# Easter Chocolate Cupcakes

made by :

Write your name here

RANGEmaster

Colour  
me in!



Butter



## Ingredients

### Cupcake mixture

- 125g caster sugar
- 125g soft butter
- 2 eggs – lightly beaten
- 1 teaspoon vanilla extract
- 125g self raising flour
- 1/2 teaspoon baking powder
- 2 tablespoons cocoa powder

### Butter cream frosting

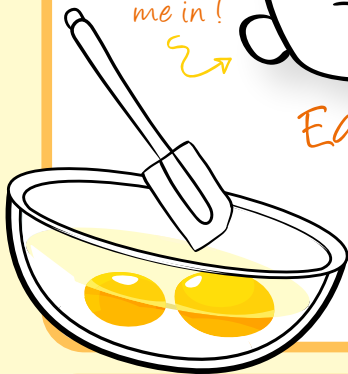
- 250g icing sugar
- 125g very soft butter
- 1 teaspoon vanilla extract
- 2 tablespoons sifted cocoa powder

### Topping

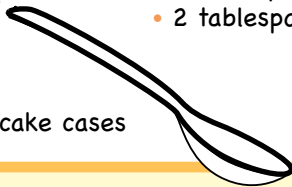
- 2 Cadbury flake bars (full size)
- 36 Cadbury mini eggs

## Equipment

- Large bowl
- Spatula
- Teaspoon
- Muffin tin
- Easter cupcake cases



Colour  
me in!



Sugar

## Method

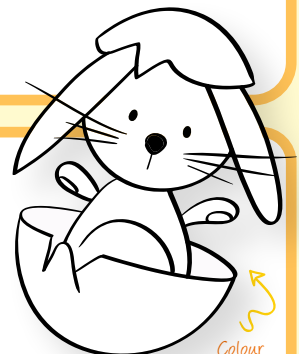
(We have hidden a few maths questions to answer along the way)

Follow the steps below with the help of an adult.

1. Set the oven to 180°C and place  
 $7 + 5 = \underline{\quad}$  cupcake cases into the muffin tin.
2. Mix together the sugar and butter until creamy.
3. Slowly add the lightly beaten egg a tablespoon at a time, mixing well after each addition until all of the egg is added.
4. Add the vanilla extract and mix well.
5. Add the milk, flour, baking powder and cocoa to the bowl and fold this in – (folding means carefully taking the spatula and making a figure of  
 $5 + 3 = \underline{\quad}$  inside the bowl, so the flour is slowly added to the wet ingredients).
6. Now add a couple of spoons of mixture to each muffin case so that each one is around  $\frac{3}{4}$  full.
7. Bake in the oven for  
 $8 + 6 = \underline{\quad}$  minutes.
8. Once cooked leave to cool slightly and then carefully transfer to a cooling rack.

### Icing

1. For the butter cream frosting add all of the ingredients to a mixing bowl and use a spatula to mix everything together until you have chocolate icing.
2. Once the cupcakes are cooled the icing can then be piped or spread on to the top of each one. To spread the icing over the top of each one use the back of a spoon to coat the top of each cupcake. For piping use a star shaped nozzle and go around the top of the cupcake to make a nest.
3. Next crumble some flake on the top of each cupcake to resemble a nest and then place three mini eggs inside the nest to make it look like a bird's nest with eggs on top.



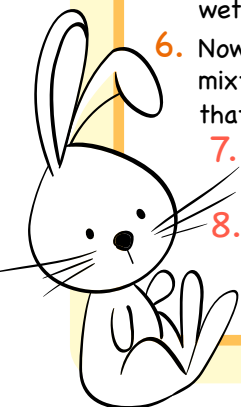
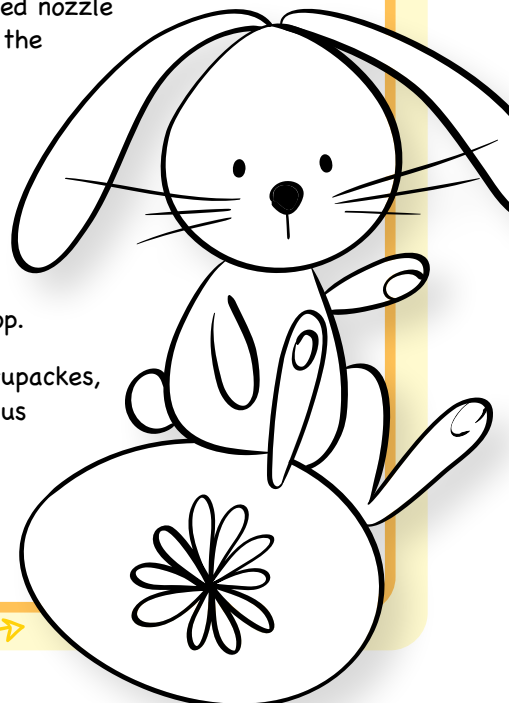
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#Myrangemasterbake



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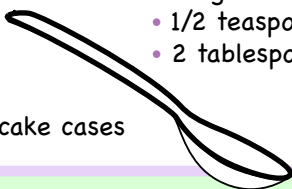
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