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Cakes | Cupcakes | Cookies | Bars & Slices

Easter Chocolate Cupcakes

Prep Time:	Cook Time:	Serving Size:
15 mins	15-20 mins	12

- Ingredients -

200g (7oz) Dr. Oetker Fine Cooks' Dark Chocolate
250g (9oz) plain flour
275g (9 ½ oz) caster sugar
300ml (1/2pt) buttermilk
125g (4 ½ oz) unsalted butter, softened
3 medium eggs, beaten
2 sachets (2 tsp) Dr. Oetker Bicarbonate of Soda
5ml (1tsp) Dr. Oetker Madagascan Vanilla Extract

- To Decorate -

Coloured Chocolate mini eggs

- METHOD -

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1. Pre-heat the oven to 180°C/350°F/Gas Mark 4. Place the Baking Cases into a cupcake tin.

2. Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and if the mixture starts to curdle, add a little flour.

3. Fold in the remaining flour and Cocoa Powder with a metal spoon.

4. Place spoonfuls of the mixture into the Baking Cases and bake for 15 - 20 minutes until well risen and firm to the touch. Remove from the oven and leave to cool on a cooling rack.

5. To make the buttercream icing, place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar and then add enough milk/water to make the icing fluffy and spreadable.

6. Use a star nozzle to pipe the chocolate butter icing in a circular pattern on top of each cake and place three chocolate mini eggs in the centre of each.