

EASTER CUPCAKES



INGREDIENTS

- » 2 cups self-raising flour, sifted
- » 3/4 cup caster sugar
- » 2 eggs, beaten
- » 3/4 cup milk
- » 125g unsalted butter, melted, cooled
- » 1 teaspoon vanilla essence
- » Chocolate eggs, to decorate
- » Bunnies, to decorate
- » Chocolate shavings, to decorate

ICING

- » 1 1/2 cups pure icing sugar
- » 1-1 1/2 tablespoons water

METHOD

STEP 1

- » Preheat oven to 200°C / 180°C fan-forced
- » Line a 12 x cupcake tin with paper liners
- » Combine flour and caster sugar in a bowl - make a well in the centre

STEP 2

- » Add milk, butter, eggs and vanilla to flour mixture
- » Stir gently to combine

STEP 3

- » Spoon mixture into cupcake tin
- » Bake for 12 - 15 minutes, or until a skewer inserted into the centre comes out clean
- » Take out of the oven and allow cupcakes to stand for 5 minutes - transfer to a wire rack to cool
- » Once cooled, place your pre-prepared Claris cupcake wrappers around the cupcakes - join on the sides

STEP 4

To make icing:

- » Sift icing sugar into a bowl
- » Add water
- » Stir until smooth and well combined
- » Spoon icing over cupcakes
- » Decorate with bunnies, easter eggs and chocolate shavings
- » Serve