



Easter Mini Muffins

Sarah's servings: 24, Sarah's skill: Easy, Baking time: 12 minutes

Ingredients

Cake

100g Plain Flour
1 Tbsp Cocoa powder
1/2 tsp Baking powder
1/2 tsp Bicarbonate of soda
75g Caster sugar
20g Golden syrup
1 Large egg
75ml Vegetable oil
75ml Milk

Icing

150g Soft unsalted butter
300g Sieved icing sugar
1/2 tsp Vanilla bean paste
Drop of milk if required

Mini Chocolate eggs

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Put the mini muffin cases in the mini muffin tin.
- Put all the dry ingredients in the bowl of a stand mixer or in a large bowl.
- Make a well in the middle and add all the wet ingredients.
- Either with the whisk attachment or with a hand whisk, mix all the ingredients together until the batter is smooth.
- Spoon the mixture into the muffin cases to just below the level of the tin.
- Bake in the pre-heated oven for 12 minutes.
- Leave to cool in the tin.
- To make the buttercream put the butter in the bowl of a stand mixer and whisk until light and fluffy.
- Next add the sieved icing sugar and whisk again.
- Add the vanilla and enough milk to make the buttercream smooth and easy to pipe.
- Put the buttercream in a piping bag with a star nozzle.
- Starting at the outside and working inwards pipe the buttercream and decorate with eggs or other Easter confectionery.