

Easter Cup Cakes

Makes

12

Ingredients

- 2 cups self-raising flour, sifted
- 3/4 cup caster sugar
- 3/4 cup milk
- 125g butter, melted, cooled
- 2 x 59g eggs, beaten
- 1 teaspoon Vanilla Essence
- Shredded Coconut
- Easter Eggs to decorate
- **Icing**
- 1 1/2 cups pure icing sugar
- Food colouring of your choice
- 1 to 1 1/2 tablespoons water

Method

1. Preheat oven to 200°C. Line a 12 hole muffin pan with paper patty pan cases.
2. Combine flour and caster sugar in a bowl. Make a well in the centre.
3. Add milk, butter, eggs and vanilla to flour mixture.
4. Using the electric beaters, beat well until all combined.
5. Spoon mixture into prepared muffin pan.
6. Bake for 12 to 15 minutes, or until a skewer inserted into the centre comes out clean. Stand in pan for 5 minutes before transferring to a wire rack to cool.
7. Make icing: Sift icing sugar into a bowl. Add food colouring and water. Stir until smooth and well combined. Spoon icing over cupcakes.
8. Decorate with shredded coconut and Easter eggs.
9. Place a pipe cleaner into the cup cake on one side and fold over to make a handle.

