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by Liz Robb

So chocolatey and indulgent, these little chocolate sponge fairy cakes are topped

with swirls of chocolate buttercream and chocolate flake nests, with golden eggs sitting in the centre; hard to resist!

Ingredients

For the cakes:
140g golden caster sugar
140g butter
120g self raising flour
40g cocoa powder
2 large eggs
For the topping:
80g butter
130g icing sugar
40g milk chocolate
40g dark chocolate
A little milk
2 chocolate flakes
80g mini golden chocolate mini eggs
Servings
15
Person

Preparation

1. Take the butter out of the fridge to soften.
2. Preheat the oven to 190 degrees, 170 degrees fan oven.
3. For the cakes, cream 140g of butter, cut into pieces, with the caster sugar.
4. Sift the flour and the cocoa together then beat them into the butter and sugar.
5. Whisk the eggs in a small bowl and then beat them well into the cake mixture. Place the fairy cake paper cases into bun tins and spoon in the mixture; fill the cases by about two thirds, there will be enough for 15-16 cakes.
6. Bake in the preheated oven for 14-16 minutes then place the cakes on a cooling rack.
7. For the topping, beat 80g of soft butter, cut into pieces, with the icing sugar.
8. Break up the chocolate, milk and dark, and melt it, stirring, in a bowl placed over a pan of simmering water, and then beat it into the butter and sugar mixture. If the buttercream is too stiff, add a drop or two of milk and beat again.
9. Pipe the chocolate buttercream in swirls on top of the cooled sponge cakes.
10. Break up the flakes and sprinkle onto the buttercream to resemble a nest, and then press a mini golden chocolate egg into the centre of each nest.