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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.
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