Easter Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 115g/4oz butter
- 115g/4oz caster sugar
- 2 eggs
- 85g/3oz self-raising flour
- 25g/1oz cocoa powder

For The Topping

- 175g/6oz icing sugar
- 85g/3oz butter
- 1tbsp milk
- Few drops of vanilla extract
- Chocolate mini eggs

Instructions

- Preheat oven to 180C/350F/Gas Mark 4
- Beat together butter & sugar in a bowl until light & fluffy
- Beat in eggs gradually
- Sift in flour & cocoa powder
- Fold mixture with a spoon
- Spoon mixture into paper cases on a bun tray
- Bake for 15-20 minutes then leave to cool

Topping

- Beat butter in a bowl until light & fluffy
- Sift in icing sugar & beat together
- Add milk & vanilla extract
- When cupcakes have cooled, put icing into piping bag, fitted with star nozzle
- Pipe circles around the edge of each cupcake
- Add chocolate eggs to decorate