



# Easter egg nest cupcakes



DIFFICULTY: EASY



PREPARATION TIME: 15  
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 12 SMALL PAPER  
BAKING CUPS (6 X 5 X 4.5  
CM)

## Ingredients

110 g butter, softened  
40 g vegetable oil  
125 g caster sugar  
2 eggs, lightly beaten  
1 tsp vanilla essence  
1 tsp grated lemon rind  
185 g self raising flour  
90 ml milk

### Icing

2 cups icing sugar  
2 tbsp butter, softened  
1 tsp vanilla essence  
1-2 tbsp milk

### Decorations

$\frac{3}{4}$  cup shredded coconut  
Green food colouring  
36 Mini chocolate candied Easter eggs

We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.

## Notes

## Method

Preheat oven on CircoTherm® to 160°C. Place 12 small paper baking cups (6 x 5 x 4.5 cm) on the enamel tray.  
Beat the butter, oil and sugar with an electric mixer until light and creamy. Add the eggs, vanilla and lemon rind, and beat until combined.  
Using a large spoon, fold the flour and milk alternately until cake batter is smooth. Spoon evenly into baking cups. Cook for 15-20 minutes or until a skewer comes out clean when inserted into the centre of the cupcake. Cool cupcakes on a wire rack.  
To make the icing: combine the sugar, butter, vanilla and 1 tablespoon of the milk in a bowl. Beat on a medium speed with an electric mixer until smooth. Add the extra milk to adjust the consistency.  
Place coconut into a plastic bag. Add a few drops of food colouring and toss coconut around to spread colour through the coconut.  
Spread the top of each cupcake with icing and then gently press coconut around the edge of the cupcake to make a nest. Place three Easter eggs on top of each cupcake. Happy Easter!

Only add a few drops of food colour to the coconut as a little will go a long way.