

Easter Nest Cupcakes



Ingredients

For the cakes

- 115g Stork tub
- 115g caster sugar
- 2 large eggs
- 115g self-raising flour
- 1/2 tsp baking powder

For the chocolate nests

- 40g Stork tub
- 3 Tbs golden syrup
- 6 Tbs drinking chocolate powder
- 18 Tbs cornflakes or branflakes
- 1 1/2 bags Cadbury mini eggs

Method

1. Preheat your oven to 190°C (Gas mark 5 375°F). Line a muffin tin with 12 paper muffin cases.
2. Measure out your cake ingredients into a large bowl, cracking the eggs and sifting the flour and baking powder as you go. Beat until well mixed, then divide the mixture between the 12 muffin cases.
3. Bake cakes in the oven for 15-20 minutes until golden and springy to touch. Leave to

cool on a wire rack.

4. Once cool, prepare the chocolate nest topping. Gently melt the stork and golden syrup together then stir in the chocolate powder until completely combined. Add the cornflakes and gently stir until they are coated in the chocolate mixture.
5. Place a tablespoon of the mixture on the top of each cupcake and arrange in a nest shape. Finish off by adding a few mini eggs to each nest and leave to set.