

## Easter Egg Muffins

Makes 12

Preparation time: 10 minutes

Cooking time: 20-25 minutes

### Ingredients:

275g/10oz plain flour

100g/4oz caster sugar

50g/2oz cocoa powder

10ml/2tsp baking powder

100g/4oz butter, melted

300ml/1/2pt milk

2 large Lion eggs, beaten

5ml/1tsp vanilla essence

For the icing:

225g/8oz icing sugar, sifted

100g/4oz butter, softened

30ml/2tbsp cocoa powder

30ml/2tbsp hot water

Easter Eggs to decorate

### Method:

- 1 Preheat the oven to 200OC/400OF/Gas 6. Line a 12 hole muffin tin with paper muffin cases
- 2 To make the muffins, sift the flour, sugar, cocoa and baking powder into a large bowl. Mix the butter, milk, eggs and vanilla together and stir into the flour mixture. Beat until the mixture is just smooth - do not overbeat
- 3 Spoon the mixture into the paper cases and bake for 20-25 minutes or until risen and firm to the touch. Cool on a wire rack
- 4 To decorate, beat the icing sugar and butter together. Blend the cocoa and water to a smooth paste and beat into the butter mix. spread over the top of the muffins and decorate with Easter eggs

