

Mini Easter Cakes

Makes 12

Preparation time: 15 minutes

Cooking time: 20-25 minutes

Ingredients:

100g/4oz butter, softened
100g/4oz caster sugar
2 large Lion quality eggs, beaten
100g/4oz self raising flour
zest and juice 1 lemon
2 tbsp milk
100g/4oz icing sugar, sifted
food colouring, icing flowers and
coloured crystal sugar to decorate

Preheat the oven to 180C/Fan
160C/350F/Gas Mark 4



Method:

- 1 Line a 12-hole patty tin with foil or paper cake cases.
- 2 Cream the butter and sugar together in a large bowl, using an electric whisk if liked. Beat in the eggs, a little at a time. Fold in the flour, lemon zest and milk until you have a soft mixture.
- 3 Divide the sponge mixture between the cake cases. Bake for 20-25mins or until pale golden and the centres bounce back when lightly touched in the centre. Leave to cool on a wire rack.
- 4 Stir 2 tbsp of lemon juice into the icing sugar and mix until smooth. Spoon the icing on top of the cakes then decorate with flowers and crystal sugar as desired.