

## CHOCOLATE FUDGE EASTER CAKES



### **Ingredients:**

140g soft butter  
140g golden caster sugar  
3 medium eggs  
100g self-raising flour  
25g cocoa, sifted

### **For the Frosting:**

85g milk chocolate, broken  
85g soft butter  
140g icing sugar, sifted  
235 g packs white chocolate maltesers, mini wrapped chocolate eggs

### **Method:**

1. Heat oven to 190C/fan 170C/gas 5 and put 16 gold cases into a fairy-cake tin. Tip all the ingredients for the cake into a mixing bowl and beat for 2 mins with an electric hand-whisk until smooth. Divide between the cases so they are two-thirds filled, then bake for 12-15 mins until risen. Cool on a wire rack.
2. For the frosting, microwave the chocolate on High for 1 min. Cream the butter and sugar together, then beat in the melted chocolate. Spread on the cakes and decorate with Maltesers and chocolate eggs