Maltesers Bunnies Easter Fairy Cakes
RECIPE

Maltesers Bunnies Easter Fairy Cakes



TIME	35 min
INGREDIENTS	12 items
MAKES	16 servings

Max out on cute points. Fairy cakes, swirls of pale green icing and Maltesers® Bunnies peeking out of their cakey burrows.

INGREDIENTS

- 100g buttermilk spread suitable for baking
- 100g caster sugar
- 2 medium eggs
- 1tsp vanilla extract
- 75g self raising flour
- 2 tbsp cocoa powder
- ½ tsp baking powder
- 75g buttermilk spread
- 150g icing sugar
- Green gel food colouring
- 8 Mini Malteser Bunnies, white amd milk chocolate, halved

Instructions

1. Preheat the oven to 160 degrees Celsius.
2. Line muffin tins with 16 fairy / cup cake cases.
3. Cream together the spread and sugar until light and fluffy.
4. Beat in the eggs one by one with the vanilla extract.
5. Beat in the flour, cocoa and baking powder.
6. Using a tablespoon measure, divide the mixture between the cupcake cases and bake for 12 – 15 mins until risen and firm.
7. Leave to cool in the tins for a few minutes, then remove and transfer to a rack and allow to cool completely.
8. To decorate, whip the spread and the icing sugar until fluffy and pale in colour. Then add the green colouring little by little until it’s a green colour you like.
9. Spoon into a piping bag fitted with a small star nozzle.
10. Scoop small holes out of the top of the cake, then pipe the green icing in small peaks around the hole.
11. Cut the bunnies in half and add one to each hole.
12. Sprinkle a few crumbs from the removed pieces of cake on top of the icing to make it look like the bunnies are digging their burrows!

More Recipes Like This



Carrot Cake Traybake with Maltesers Easter Bunnies

Cooking time

45 min

Ingredients

11 items



Chocolate Banana Loaf

Cooking time

60 minutes

Ingredients

12 items



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items



Maltesers Blondies

Cooking time

45 min

Ingredients

9 items

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