

EASTER NEST CAKES

INGREDIENTS

50g soft margarine
50g S.R. flour
1 tsp. cocoa or drinking chocolate
1 egg , 50g caster sugar
1/2 tsp. baking powder
9 paper cake cases

ICING

100g icing sugar, 1 tsp cocoa or drinking chocolate, 50g margarine, small sweet eggs
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UTENSILS

1 bun tin
wooden spoon
1 teaspoon
1 sieve
1 fork
1 cooling tray
1 plastic spatula
1 mixing bowl

METHOD

1. Light the oven Gas 7, Electric 200°C.
2. Put 9 paper cake cases in the bun tin.
3. Sieve the flour, cocoa and b.p. into the mixing bowl, add the margarine, caster sugar and egg.
4. Beat the mixture for one minute only using the wooden spoon. Try the drop test — if the mixture falls from the spoon before you count to 5 it is ready. If it is too stiff add 1-2 tsps. of milk.
5. Using a teaspoon and a CLEAN finger place the mixture carefully into the cake cases. Make sure that you scrape the bowl out with a plastic spatula NO LICKING
6. Cook for 15-20 mins until golden brown -try the trampoline test. Remove from the oven, place on a cooling tray.

ICING

Beat the margarine in the mixing bowl until soft. Sieve the icing sugar and cocoa into a bowl. Add 1 teaspoon to the margarine— 1 tsp. then beat, 1 tsp. then beat until all is used.

When the cakes are cold put the buttercream onto each one to look like a nest, decorate with sweet eggs.