



CHOCOLATE SPONGE CAKES/ SPONGE EASTER NESTS

Ingredients

Sponge

50g margarine
50g caster sugar
50 SR flour
2 x 15 ml sp cocoa
1 egg

Butter Icing

30g margarine
60g icing sugar
1 x 15 ml sp cocoa
1 x 15 ml sp water

Optional – 8 mini eggs

OVEN TEMP – Gas 4/180°C

TIME – 20 mins

Bun tray and 8 paper cases.

Method

1. Preheat oven. Put paper cases in tray.
2. Place all sponge ingredients in bowl. Mix for 3-4 minutes with an electric mixer until soft and creamy in texture.
3. Using a teaspoon half fill each case with mixture.
4. Bake for 30 minutes until cooked.
5. Meanwhile make up butter icing. Place all ingredients in medium bowl. Cream well together.
6. Place icing in a small piping bag with a star nozzle.
7. Once cakes are cool pipe a large star in the middle of each cake. (At Easter place a mini egg on top).