



Chocolate cupcakes

Delicious, simple and perfect for children to have a go at (making as well as eating!). Sophie Wright's cupcakes are a tasty treat for Easter. Decorate the cakes with butter icing and to top it off, pop a few mini-eggs on top to make it really seasonal.

Preparation time: **20 minutes**

Cooking time: **20 minutes**

Serves: **13**

Cooking method

Line a muffin tin with cupcake cases and preheat the oven to 180°C, 160°C, 350°F, Gas Mark 4.

First, make the topping for the cupcakes by pouring the double cream into a saucepan and bringing to just below boiling point. Remove from the heat and add in the chopped chocolate.

Stir until all the chocolate has melted into the cream. Leave the mixture to cool slightly before placing into the fridge or pouring into a piping bag and placing in the fridge.

Now make the cupcakes by combining the flour, desiccated coconut, baking powder and salt.

In a separate bowl, whisk together the eggs

Ingredients

300g plain flour
100g desiccated coconut
1tsp baking powder
1tsp vanilla extract pinch of salt
3 RSPCA Assured labelled eggs
300g caster sugar
200ml vegetable oil
75ml coconut milk

...for the topping

180g Fairtrade chocolate, roughly chopped or broken up
250ml double cream
chocolate mini eggs

and the sugar before adding in the oil, vanilla and coconut milk.

Slowly pour the wet ingredients into the dry and stir well so no lumps are in the mix.

Spoon the mixture into the cupcake cases and place in the oven for 15-20mins.

Try not to overfill the cases. Once cooked, remove from the oven and leave to cool completely.

Once the cupcakes have cooled they can be topped with the chocolate mixture that should now be set and easy to work with. The topping can either be piped on to the cupcakes or spread on with a knife. Decorate the cupcakes with mini eggs!

Recipe: *The Freedom Food Celebrity Recipe Collection*