

California Raisins MIDWEEK TREAT

WITH CHARLOTTE WHITE FROM RESTORATION CAKE

Chocolate & California Raisin Easter Nest Cupcakes

Let's get baking for Easter! Chocolate and California Raisins go together so perfectly that I thought I should bake them into delicious cupcakes. This recipe is plant-based but you can use real butter in the frosting and milk chocolate treats in the decoration if you wish. If you are vegan, there are some amazing dairy-free little chocolate eggs available in some supermarkets and you may be lucky enough to receive some from the Easter Bunny!

INGREDIENTS:

125ml	plant-based milk
½ tsp	apple cider vinegar or lemon juice
80g	plain flour
20g	cocoa powder
¼ tsp	baking powder
½ tsp	bicarbonate of soda
100g	caster sugar
40ml	sunflower oil
1sp	vanilla extract
50g	California Raisins

YOU WILL NEED:

6x cavity muffin tin lined with cupcake cases

Makes 6 cupcakes

Preheated oven 180°C / 350°F / Gas Mark 4

1. Whisk plant-based milk and cider vinegar or lemon juice in a jug and set aside to thicken.
2. Combine flour, cocoa, baking powder, bicarbonate of soda, and sugar in a bowl. Mix until everything is all the same colour.
3. Add oil and vanilla to the plant-based milk and stir to combine.
4. Stir the wet ingredients into the dry ingredients until mixed into a glossy batter. Sprinkle the California Raisins into the cupcake batter and stir to distribute them evenly.
5. Pour the batter into the cupcake cases. You may need a jug for this job!
6. Bake in a pre-heated oven for 15 minutes, until risen and springy. Allow to cool on a cooling rack until cold.

TO DECORATE:

150g	block margarine
50g	cocoa powder
1 tsp	vanilla extract
250g	icing sugar
1tbsp	plant-based milk
	Easter chocolate decorations

1. Use an electric mixer to beat margarine, cocoa powder, and vanilla into a thick paste.
2. Add icing sugar in small stages to avoid getting covered in it! Beat with an electric mixer (cover the bowl with a tea towel to save mess) until creamy and light. You can add a little plant-based milk if the frosting is too thick.
3. Pipe or spread the frosting around the edge of each cupcake to make a nest shape. Fill each nest with chocolate eggs or other Easter sweets.

