



Easter Cake

Ingredients:

- 175g butter
- 100g caster Sugar
- 2 eggs
- 75g self-raising flour
- 25g cocoa powder
- 175g icing sugar
- 45ml chocolate spread
- 75g marzipan
- Red & Green food colouring
- Jam to decorate



Method:

1. Butter and line the base of two 18cm sandwich tins
2. Whisk 100g of butter and the caster sugar until light and fluffy
3. Add the eggs a little at a time, beating well after each addition
4. Using a sieve, add the flour and cocoa powder bit by bit by folding into the mixture
5. Divide the mixture between the two tins
6. Bake in the oven at 190c for 20 mins until well risen and firm to the touch
7. Allow to cool on a wire rack
8. Whisk the remaining butter, adding the icing sugar gradually and beat until smooth
9. Add the chocolate spread to the mix and beat well. Use to fill the middle of the cake as well as adding a layer to the top
10. Finally, time get artistic! Divide the marzipan into small pieces. Make two little chicks as shown in the photo. Add food colouring to some of the marzipan to make the beaks and top crowns along with the little eggs. For eyes, you could use dabs of the chocolate spread

Balloon & Yarn Easter Eggs

You will need:

- Wool
- PVA Glue
- Balloons

1. Blow up your balloon until it looks like an egg (don't over fill your balloons)
2. Pour some glue into an old shallow dish
3. Drag your wool through the glue and start to wrap it around your balloon



4. Keep wrapping the wool around the balloon until you are happy with the effect



5. Leave it to dry on a piece of kitchen backing/non-stick paper

6. When completely dry, pop the balloon. This will leave you with a wool egg decoration!

