

Natrel[®]

Chocolate Easter Nests

Delicious little chocolate cakes, all dolled up for Easter!



SERVES
12 PORTIONS



PREPARATION TIME
25MIN.



COOKING TIME
25MIN.



COOLING TIME
10MIN.

Ingredients

Chocolate cupcakes

½ cup Natrel Lactose free butter, softened
1 cup sugar
2 eggs
1 tsp. vanilla extract
1 cup all-purpose flour
½ cup cocoa powder
½ tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
1 cup Natrel Lactose free 2%

Chocolate ganache

½ cup fine-quality dark chocolate, chopped
1 cup Natrel Lactose Free 35% whipping cream

To decorate

Small coloured chocolate eggs

Preparation

Cupcakes

1. Preheat oven to 375°F.
2. In a large bowl, beat butter and sugar until light and creamy.
3. Add eggs one at a time, beating well after each addition. Add vanilla and stir to combine.
4. In a separate bowl, combine flour, cocoa powder, baking soda, baking powder and salt.
5. Add dry ingredients to butter and sugar mixture. Add Natrel Lactose Free 2% and stir to combine.
6. Line muffin tin with cupcake liners. Fill each with batter, two-thirds full.
7. Bake in oven at 375°F for 15 to 20 minutes. Remove from oven and allow to cool for 10 minutes or so.

Ganache

1. Melt chocolate in a double-boiler or a bowl set above a saucepan of boiling water. Allow chocolate to cool but not harden, about 5 minutes.
2. While the chocolate is cooling, beat cream in a large bowl until it reaches the consistency of whipped cream.
3. Fold chocolate into whipped cream and gently combine to obtain an ethereal chocolate cream.

Assembly

1. Using a piping bag, cover the little cakes with the chocolate cream. If you don't have a piping bag, a spoon will do just fine.
2. Place a few Easter eggs in the centre of the icing to make a little nest on top of each cupcake.