



BIRD NEST CAKES

BY BEE

CAKE

125g (4.4oz) butter
2/3 cup caster sugar
1 tsp vanilla extract
2 eggs
2 cups self-raising flour
3/4 cup milk
2 cups desiccated coconut

Preheat oven to 180°C (350°F). Line twelve 1/3 cup capacity muffin pans with paper cases.

Cream the butter, sugar and vanilla with an electric mixer. Add eggs one at a time, beating well after each addition. Add the flour and milk in alternate batches, beating gently until just combined after each addition.

DON'T OVER-BEAT OR IT WILL MAKE YOUR CAKES CHEWY!

Spoon mixture into the paper cases until each is about three-quarters full.

Bake 20 - 25 mins or until cooked through. Remove from oven and cool completely on a wire rack.

Use a teaspoon or small sharp knife to scoop or cut out a small hollow in the top of each cake.

ICING

3 1/2 cups icing sugar mixture
1/4 cup cocoa powder
1 tbsp butter, softened
1/2 cup boiling water



TIME TO GET MESSY!

Make icing: Sift icing sugar and cocoa into a bowl. Add butter and boiling water. Stir until smooth.

Dip each cake in icing, roll around to coat completely, then roll in the coconut. Place on a wire rack for one hour or until icing sets.

Finish each bird nest cake by placing a few small candy or foiled chocolate eggs in the top.