

Stork Easter Nest Coconut & Lime Cupcakes

Ingredients:

Cupcakes

165g Stork tub

165g caster sugar

3 eggs, large

165g self raising flour

50g dessicated coconut

Zest and juice of 1 lime

2 tbsps milk

Nests

80g cornflakes

25g dessicated coconut

125g white chocolate, melted

Filling

Green Jelly beans

Shards of toasted coconut

Zest of 1 lime

Prep Time: 30 minutes plus cooling

Oven Temperature: 160c (fan)/180c/Gas Mark 4

Bake Time: 25 minutes

Makes: 12

Method:

Line a muffin tin with 12 lime green paper cases.

In a large bowl beat together the cupcake ingredients; Stork, sugar, eggs, self-raising flour, coconut, lime zest and juice and milk until evenly combined.

Divide the mixture between the cases and bake in the oven for 25 minutes until golden and springy to the touch.

Transfer to a wire rack and allow to cool completely.

In a bowl combine the cornflakes and coconut. Add the melted white chocolate and stir well.

Top each cupcake with the mixture to form the nests.

Fill with the jelly beans, top with the toasted shards of coconut and sprinkle with lime zest.

Serve.