

## **Stork Easter Nest Lemon & Blueberry Cake**

### **Ingredients:**

Cake

225g Stork tub

200g caster sugar

4 eggs, large

1 tsp vanilla extract

Zest and juice of 1 lemon

225g self raising flour

100g blueberries (fresh or frozen)

100g white chocolate melted

Nest

95g white chocolate, melted

65g cornflakes

Filling

100g blueberries

Zest of 1 lemon

20g white chocolate curls

Selection of chocolate eggs

Easter Chicks

**Prep Time:** 40 minutes plus cooling

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

**Bake Time:** 45-50 minutes

**Makes:** 1 x 8" Cake

**Serves:** 12

**Method:**

Grease and line the base of an 8" deep sided cake tin.

In a large bowl beat together the Stork, sugar, eggs, vanilla, lemon zest, self-raising flour, and lemon juice until evenly combined.

Fold through the blueberries.

Transfer the mixture to the prepared tin and bake in the oven for 45-50 minutes until golden and when a skewer is inserted it comes away clean.

Transfer to a wire rack and allow to cool completely.

Place the cake on a serving plate and top with 100g of melted white chocolate allowing it to drizzle down the sides of the cake. Allow the chocolate to set.

Mix together the cornflakes and 95g melted white chocolate, spoon around the top of the cake to form the nest.

Fill the centre with blueberries and chocolate eggs and scatter over the white chocolate curls.

Finally add the lemon zest and Easter chicks.

Serve.