

Recipe

Mini Egg Cake Bars

INGREDIENTS:

100g butter, melted

100g light brown sugar

2 eggs

25g cocoa powder

100g self raising flour

50g butter

100g icing sugar

Splash of milk

220g chocolate

15 mini eggs



15



15 mins

DIRECTIONS:

Temp

170°C



- Line baking tin, pre-heat oven.
- Beat the butter & add the brown sugar.
- Add the eggs.
- Sieve & add in the cocoa powder & flour. Combine.
- Add a splash of milk if needed.
- Spread mixture evenly into the tin.
- Bake for 15mins. Allow to cool.
- Make up buttercream. Mix butter until soft.
- Add icing sugar and beat well.
- Add splash of milk if needed.
- Follow video tutorial to see how I bring it all together!

Notes

Cake bar measurements
approx 1.5" x 2"