







Easter Nest Sticky Toffee Cupcakes



 **PREP TIME** 45 minutes  **COOKING TIME** 25 minutes  **SERVINGS** 12 Portions  **DIFFICULTY** Easy

Ingredients

Cupcakes

- 150g Stork - Tub
- 150g soft brown sugar
- 1 tsp vanilla extract
- 3 eggs, large
- 150g plain flour
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- 300ml boiling water
- 150g stoned dates, chopped

Nest

- 45g golden syrup
- 45g soft brown sugar
- 25g Stork - Tub
- 2 tbsps double cream
- 80g puffed rice cereal

Filing

- 15g melted milk chocolate
- 100g small toffee chocolates (Poppets)
- 25g fudge chunk

How to Make

- 1 Place the boiling water and chopped stoned dates in a pan, bring to the boil and reduce the heat. Simmer for 10 minutes. Transfer to a bowl and allow to cool.
- 2 Line a muffin tin with 12 white paper cases.
- 3 In a large bowl beat together the remaining cupcake ingredients; Stork, sugar, vanilla, eggs, plain flour, bicarbonate of soda and baking powder until evenly combined. Add the cooled dates and mix well.
- 4 Divide the mixture between the cases and bake in the oven for 25 minutes until springy to the touch.
- 5 Transfer to a wire rack and allow to cool completely.
- 6 In a small pan gently warm the golden syrup, brown sugar, stork and cream stirring frequently. Bring the mixture to the boil and simmer for 2 minutes. Remove from the heat and pour over the puffed rice cereal stirring to mix.
- 7 Top each cupcake with the puffed rice cereal mixture to form nests. Drizzle with the milk chocolate and add the toffee chocolates and mini fudge chunks to the centres of the nests. Serve.

