



Chocolate fudge Easter cakes

READY IN



30 min.

SERVINGS



16

CALORIES



255 kcal

DESSERT

Ingredients

- ☐ 140 g butter soft
- ☐ 140 g brown sugar
- ☐ 3 medium eggs
- ☐ 100 g self raising flour
- ☐ 25 g cocoa powder sifted
- ☐ 85 g chocolate
- ☐ 85 g butter soft
- ☐ 140 g powdered sugar sifted
- ☐ 70 g chocolate white mini

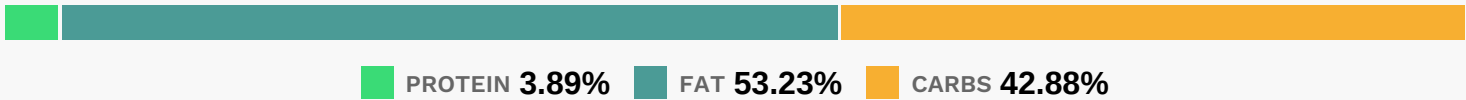
Equipment

- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ cake form
- ☐ microwave

Directions

- ☐ Heat oven to 190C/fan 170C/gas 5 and put 16 gold cases into a fairy-cake tin. Tip all the ingredients for the cake into a mixing bowl and beat for 2 mins with an electric hand-whisk until smooth. Divide between the cases so they are two-thirds filled, then bake for 12–15 mins until risen. Cool on a wire rack.
- ☐ For the frosting, microwave the chocolate on High for 1 min. Cream the butter and sugar together, then beat in the melted chocolate.
- ☐ Spread on the cakes and decorate with Maltesers and chocolate eggs.

Nutrition Facts



Properties

Glycemic Index:15.76, Glycemic Load:5.21, Inflammation Score:-3, Nutrition Score:3.3604347654011%

Flavonoids

Catechin: 1.01mg, Catechin: 1.01mg, Catechin: 1.01mg, Catechin: 1.01mg Epicatechin: 3.07mg, Epicatechin: 3.07mg, Epicatechin: 3.07mg, Epicatechin: 3.07mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 255.15kcal (12.76%), Fat: 15.82g (24.34%), Saturated Fat: 9.57g (59.83%), Carbohydrates: 28.67g (9.56%), Net Carbohydrates: 27.41g (9.97%), Sugar: 22.12g (24.58%), Cholesterol: 60.92mg (20.31%), Sodium: 106.76mg (4.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.99mg (3.33%), Protein: 2.6 (5.2%), Selenium: 5.81µg (8.3%), Manganese: 0.17mg (8.28%), Vitamin A: 396.1IU (7.92%), Copper: 0.14mg (6.84%), Magnesium:

22.36mg (5.59%), Phosphorus: 51.83mg (5.18%), Fiber: 1.26g (5.04%), Vitamin B2: 0.07mg (4.41%), Iron: 0.76mg (4.2%), Vitamin E: 0.46mg (3.1%), Zinc: 0.43mg (2.85%), Potassium: 84.67mg (2.42%), Calcium: 20.61mg (2.06%), Vitamin B5: 0.19mg (1.92%), Folate: 7.24µg (1.81%), Vitamin B12: 0.1µg (1.62%), Vitamin K: 1.68µg (1.6%), Vitamin B6: 0.03mg (1.32%), Vitamin D: 0.17µg (1.1%)