

# Hidden Easter Egg Butter Cake



User Rating:



Publication:

6 April 2023

Categories:

Desserts





## Ingredients

Basic butter cake ingredients - you will need 2 x batches

- 2 - 3 large eggs, at room temperature
- 250g butter, softened to room temperature
- ½ teaspoon vanilla paste
- 1 ¾ cups caster sugar
- 2 ¾ cup plain flour
- 1 ¾ cups self raising flour
- ¾ cup of milk
- Green food colouring and pink food colouring (for the first batch only)

## Method

1. Heat your oven to 180C, and line a slice pan with baking paper.
2. In the bowl of an electric mixer whip your butter, sugar and vanilla together until very light and fluffy - this step is crucial.
3. Mix in your three eggs in one at a time until just combined, then add in the sifted flours and the milk in three batches and mix until just combined. Don't overmix.
4. Separate the batter into two bowls and colour one pink and the other green with the food colouring. Place each colour into a piping bag and then pipe alternating lines of the batter into the slice tray to cover it from one end to the other and create a striped pattern. Bake for 20-25 minutes or until springy but not too coloured. Allow to cool.
5. Use an Easter egg cookie cutter to cut eggs out of the striped cake. Stack them to make a log. Roll the log up firmly in cling wrap and place in the fridge to chill.
6. Meanwhile, line a loaf tin with baking paper and make a second batch of the butter cake batter, but do not colour it.
7. Place the chilled Easter egg log into the prepared loaf tin - running it from one end to the other so that it will be in the middle of the cake - and pour the uncoloured batter around and over to completely cover the coloured cake. Make sure some of the batter goes under the

coloured section too.