



## EASTER EGG CAKES

**Serves:** 6

**Serving Size:** 1 cake

**Prep Time:** 5 minutes

**Cook Time:** 2 minutes

### INGREDIENTS

½ cup unsalted butter, softened  
1/3 cup granulated sugar  
2 large eggs  
Zest of 1 lemon  
1 tbsp. whole milk  
¾ cup self-rising flour  
2 drops food coloring of choice

### DIRECTIONS

1. In Mixing Bowl, stir to combine butter and sugar using spatula. Add one egg at a time, lemon zest and milk until well combined. Add flour and mix well. Scoop ½ cup of the batter and add food-coloring, transfer colored batter to Decorator Bag.
2. Use Decorator Bag to decorate the Silicone Oval Form with decorative designs.
3. Divide remaining batter among each Silicone Oval Form cavity and microwave on high power 2 minutes. At the end of cooking time, if batter is not done, microwave on high power an additional 15 secs at a time until toothpick inserted in center comes out clean. Let cool 5–10 minutes before unmolding.

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