

Robin's Easter Egg Basket Cupcake

Yield: 24 min
Total Time: 33 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-green-coconut-curry-recipe>

Ingredients:

- 1 vanilla cupcake recipe follows
- icing Basic glaze, tinted light blue
- green coconut grass
- 3 eggs large, about 1 to 2cm pastel malted milk
- 2 2/3 cups granulated sugar
- 1 cup unsalted butter cut into 2cm pieces
- 2 large eggs
- 2 large egg yolks
- 2/3 cup milk
- 2/3 cup water
- 2 1/2 teaspoons vanilla essence pure
- 3 cups plain flour
- 1 3/8 cups flour soft
- 4 teaspoons baking powder
- 1/2 teaspoon fine salt
- 11 1/4 cups icing sugar
- 1 cup water
- 5 1/3 tablespoons golden syrup
- 1 tablespoon vanilla essence pure
- food colouring as desired, see suggested colours below

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 101 grams
3. Cholesterol: 80 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams

6. Protein: 4 grams
 7. SaturatedFat: 6 grams
 8. Sodium: 170 milligrams
 9. Sugar: 79 grams
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