



Chocolate Cake Eggs

A special treat from the Easter Bunny!

Ingredients

CAKE

- 1 bag [Pamela's Chocolate Cake Mix](#)
- 1/2 cup oil
- 3 eggs
- 3/4 cup water
- 3/4 cup buttermilk

ESPRESSO LAYER

- 1 tsp espresso crystals
- 1 TBSP boiling water
- 1 TBSP Kahlua

BINDING

- 1/2 cup unsalted butter-softened
- 3 cups powdered sugar
- 2 TBSP milk
- 1/4 unsweetened cocoa powder

CHOCOLATE COATING

- 12 oz. semi-sweet baking chocolate (use best quality, bittersweet or milk chocolate is fine also)

ROYAL ICING

- 1 bag [Pamela's Vanilla Frosting Mix](#)
- 1 tsp cream of tartar
- 2 egg whites

DECORATIONS

- mini M&Ms
- gummy candy cut into shapes

Directions

CAKE:

Preheat oven to 350°. Spray 2 8" round cake pans and line bottom with parchment.

Beat eggs until well mixed, add oil, water and buttermilk and mix again. Add cake mix and mix well. Divide batter in half (2 cups) add espresso ingredients for one layer.

Immediately bake at 350° for 25-30 minutes, until edges pull away slightly and toothpick comes out clean. Cool completely before crumbling for cake pops.

BINDING:

Mix butter, powdered sugar, milk and cocoa powder with hand mixer until smooth. Divide in half and mix with crumbs from each cake layer thoroughly. Form egg shapes, place on parchment lined sheet pan, cover with plastic wrap and chill until well hardened.

CHOCOLATE COATING:

Melt chocolate in chocolate pot or over simmering water in double boiler, taking care not to let steam or water into your chocolate. Using a chocolate fork or spoon, hold egg on fork over chocolate and drizzle over whole egg, carefully wiping off excess on the rim of the bowl. Be careful not to mix crumbs back into the chocolate. Place on wire rack to harden.

ROYAL ICING:

Mix Vanilla Frosting Mix, cream of tartar and egg whites on high until icing thickens and stiff peaks form. Pipe icing onto chilled chocolate eggs, sticking added decorations onto icing as desired. Icing will harden when dry.

Chef's Note: I found Wilton muffin measuring scoops, in 3 sizes (mini, regular and jumbo) that were egg shaped and made it quite easy to form.

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