



Easter Egg Chocolate Loaf

Makes: 1 loaf cake (serves approx 12)

Prep Time: 15 minutes Bake Time: 1 hour

Total Time: 1 hour 15 minutes

Chocolate Loaf Cake:

- 1 & 1/2 cups granulated sugar
- 1/2 cup butter, softened
- 3/4 teaspoon salt
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 2/3 cup unsweetened cocoa powder
- 3 large eggs
- 1 & 1/4 cups all-purpose flour
- 3/4 cup milk

Buttercream:

- 1/2 cup unsalted butter, room temp
- 1 cup powdered sugar
- 1/2 tablespoons heavy cream or milk
- 1 tsp pure vanilla extract
- purple/pink food coloring

- 8-10 ounces Mini Eggs, for decoration
- 4 disposable pastry bags
- 2D closed star piping tip

Chocolate Loaf Cake:

Preheat the oven to 350°F. Grease and flour a 9 x 5 x 3-inch loaf pan or spray with a baking spray that includes flour.

In a stand mixer, beat sugar and butter together until well blended. With the mixer on low speed, add

the salt, vanilla extract, baking soda, baking powder, and cocoa powder. Mix until blended. Add the eggs, one at a time, beating well after each addition.

Add about $\frac{1}{3}$ of the flour and $\frac{1}{2}$ of the milk and mix on low speed until combined. Add another $\frac{1}{3}$ of the flour and the remaining milk and mix thoroughly. Add the remaining flour and combine all ingredients, being careful not to overbeat the batter. Pour the batter into the prepared loaf pan and spread evenly.

Bake for 60 to 65 minutes or until a toothpick inserted in the center of the loaf comes out clean. Cool in the pan on a rack for about 10 minutes.

Carefully remove the cake from the pan and cool completely on a rack.

For the Buttercream:

Beat the butter on its own for a few minutes to loosen and make it smooth. Add in the powdered sugar and beat again. If necessary, add in 1 tablespoon at a time of cream or milk so that it is smooth and workable. Don't let the buttercream become too runny by adding too much cream. Add in the vanilla and beat again.

Equally divide the buttercream into three bowls. To one bowl, add a drop of pink gel color to create a pastel pink buttercream. To the second bowl, add a drop of purple gel color to create a pastel purple buttercream. Leave the other bowl as is.

Fit one disposable pastry bag with the piping tip. Fill the other three with the different colors of buttercream. Once filled, cut a $\frac{1}{2}$ -inch opening in the bottom of each bag. Take all three buttercream bags and evenly place them inside of the 4th bag that is fitted with the tip. With even pressure, start piping inch-wide back and forth squiggles. Continue until the top of the cake is covered. Add mini eggs to the top. Serve.