



Ballybrado Chocolate Fairy Buns

Ingredients

240g unsalted butter

240g sugar

Drop of vanilla essence

6 eggs

300g Ballybrado Organic White Spelt Flour

3 tsp. baking powder

3 tbsp. cocoa powder

Method

1. Beat the butter, sugar and vanilla together until light and fluffy.
2. Add flour, baking powder, cocoa powder and eggs, alternating between them so the mixture doesn't curdle.
3. When the dough is smooth, spoon the mixture into your fairy bun cases. Use just one tablespoon per case as they rise well!
4. Bake in preheated oven at 180°C for approx. 15 minutes, or until a skewer inserted comes out clean.

Tip: You can also use mini fairy bun cases. If so, reduce baking time to approx. 8 mins.

Our favourite: make these even more chocolatey by adding some **chocolate chips**...