

Chocolate Fudge Cupcakes



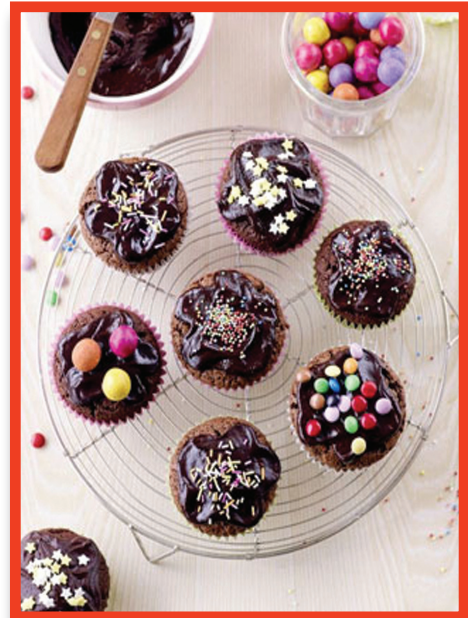
This recipe makes 12 yummy cupcakes

You will need:

200g Butter
200g Plain chocolate
200g Light, soft brown sugar
2 Eggs, beaten
1tsp Vanilla extract
250g Self-raising flour
Smarties, sweets and sprinkles to decorate

For the icing:

200g Plain chocolate
100ml Double cream (not fridge cold)
50g Icing sugar



1) Heat oven to 160°C/140°C fan/gas 3.

2) Line a 12 hole muffin tin with cases. Gently melt the butter, chocolate, sugar and 100ml of hot water together in a large saucepan, stirring occasionally. Then set aside to cool a little while you weigh the other ingredients.

3) Stir the eggs and vanilla into the chocolate mixture. Put the flour into a large mixing bowl, then stir in the chocolate mixture until smooth. Spoon into the cases until just over three-quarters full (you may have a little mixture leftover), then set aside for 5mins before putting on a low shelf in the oven and baking for 20-22mins. Leave to cool.

4) For the icing, melt the chocolate in a heatproof bowl over a pan of barely simmering water. Once melted, turn off the heat, stir in the double cream and sift in the icing sugar. When spreadable, top each cake with some and decorate with your favourite sprinkles or sweets.