

Warm White Chocolate Cupcake

Ingredients:

Astra – 3 ½ oz
Castor sugar – ½ cup
Egg – 1
Self raising flour – 1 cup
Milk – ¼ cup
Vanilla – 1 tsp
White chocolate chip – ½ cup (or white chocolates)

For Topping:

White chocolate chip – 1 cup
Fresh cream – ¼ (from the box)
Grated white chocolate for décor

Method:

Cream the butter and sugar until light and fluffy. Add the eggs and beat well. Add the flour; the milk and vanilla and beat well until combined. Fold in the white chocolate chip & pour the mixture into the prepared paper cups and bake for 10-15 min. (pre heat)

Topping:

Double boil the chocolate and fresh cream until it is melted. Allow to cool and thicken. Spread over and decorated with the grated chocolate.

