

## Warm Chocolate Brownie Cupcake

### **Ingredients:**

Chunk of dark chocolates – 8 pcs  
Butter – 75 g  
(melt together)  
Eggs – 2  
Dark brown sugar – 100 g cup  
Self raising flour – 65 g  
Baking powder – ¼ tsp  
Milk chocolate chips – 50 g (4-5 pcs)  
Any nuts – 25-30g

### **For chocolate fudge frosting:**

Dark chocolate – 100 g  
Milk – 2 tbs  
Butter – 50 g  
Icing sugar – ¼ cup

### **Method:**

Beat together the eggs and sugar. Stir in the melted chocolate and butter. Sift the flour and baking powder in to the egg mixture. Fold in the chocolate chips and nuts. Pour a spoon full of mixture into the paper cups and bake for 20-25 min in 190°C (pre heat)

### **Frosting:**

Double boil and melt the chocolates, milk and butter. Remove from heat and stir in the icing sugar until smooth. Spread the frosting over the cake while warm.