

Signature Chocolate Buns

Prep Time
25 min

Cooking Time
15 min

Easy
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Type of Cooking
Baking

Ingredients (12 persons) :

75g Self Raising Flour

100g Sugar (White)

100g Butter/Soft Margarine

1/4 tsp Salt

25g Cocoa

2 Large Eggs

1/2 tsp Vanilla Essence/Extract

1/4 tsp Camp Coffee

Some Fudge cubes



Instructions :

1. Preheat the oven to 160°C.
2. Cream sugar and butter in a large bowl until nearly white.
3. Beat the eggs in a separate jug.
4. Using an electric mixer, mix the beaten eggs into the large bowl bit at a time.
5. Mix in the salt, vanilla, and coffee.
6. Using a spatula or metal spoon, fold in the flour and cocoa powder.
7. Spoon mixture into 12 cases, adding fudge cubes to each as you go.
8. Bake for 15 minutes, or until the top starts cracking and it passes the skewer test (poke it with a skewer/fork/stick - if it comes out clean, it's ready).

Substitutions :

- Self Raising Flour → Plain Flour + Baking Powder - Mix 1 tsp of baking powder per 100g of plain flour (use the same weight of flour)
- Camp Coffee → Coffee - Use whatever coffee you have at any strength you want - do it to taste