

Chocolate concrete (6 cupcake cases; 35 min)

For authenticity, serve with lukewarm watery custard.

For the mixture

85g plain flour
65g any kind of sugar (35g brown + 30g muscovado is nice)
30g cocoa powder
65g butter or spread
 $\frac{1}{2}$ teaspoon espresso powder (optional)

Measure the ingredients out and preheat the oven to Gas 5.

Add all the ingredients into a mixing bowl and mash/mix together until it is evenly crumbly & powdery.

For the assembly

6-cupcake tray
6 cupcake cases
a pusher of some sort to press down the mixture with
1 tsp brown sugar

Pop the cupcake cases into the tray. Fill each case with mixture (there will be some left to start with).

Use the pusher to compact the mixture into the cases and flatten the top. Add more mixture and repeat until it is all used up.

Sprinkle a little brown sugar on top of each one.

Bake for 20-25 minutes on Gas 5. When ready, leave to cool on a wire rack or baking tray for a minute or two. Excellent eaten hot (with optional custard).

To reheat later, microwave on full power for about 15 seconds each.