

Chocolate Cupcakes

By Seren

Ingredients:

- 40g Cocoa Powder
- 4tbsp Boiling Water
- 3 Large Egg Whites (free range)
- 175g Unsalted Butter (softened)
- 165g Golden Caster Sugar
- 115g Self Raising Flour
- 1tsp Baking Powder



Method:

1)

Preheat the oven to 180°C/gas mark 5. Line a muffin tin with muffin cases. Sift the cocoa powder into a bowl then pour in 4tbsp boiling water and mix to create a thick paste.

2)

Next add the eggs, butter, golden caster sugar, self-raising flour and baking powder into your cocoa powder and water paste. Mix with an electric hand whisk or beat with a wooden spoon until your mixture is smooth.

3)

Divide the cupcake mixture equally between the 12 paper cases. Bake in the pre-heated oven for about 14-15 minutes until the cupcakes are risen and springy to the touch. When your cupcakes have cooled down pipe on your chosen icing and decorate (optional).