

Chocolate Lovcakes

This recipe was an absolute success. It is a combination of two recipes from a fabulous Australian Women's Weekly book "Classic Cupcakes".

Ingredients

Cupcake:

60g	Devonport Chocolates Callets 56% cocoa solids
160ml	water
90g	butter softened
220g	soft brown sugar
2	eggs
100g	self-raising flour
2 tbsp	Devonport Chocolates cocoa powder
40g	ground almonds

Milk Chocolate Ganache:

250ml	pouring cream
410g	Devonport Chocolates Callets Milk Chocolate

Decorations:

Strawberry Champagne chocolate hearts from Devonport Chocolates

Instructions:

Preheat oven to 180 degrees celcius. Line holes of a muffin tin with cupcake liners (the recipe said it makes 12 but it made 16 for me!)

Stir dark chocolate callets with water in a small saucepan over a low heat until combined.

Beat butter, sugar and eggs in bowl with electric beaters until light and fluffy. Stir in sifted flour, cocoa, ground almonds and warm chocolate mixture.

Spoon mixture into cupcake cases until they are a quarter full.

Bake approximately 25 minutes. Stand cakes in pan for five minutes then put on cooling rack.

When cupcakes are completely cool make the ganache.

Bring cream to the boil in a small saucepan then remove from heat. Add chocolate and stir until the chocolate is completely melted and the cream and chocolate are combined.

Put mixture in a bowl, cover and put in the fridge for minimum half an hour – I put mine in for one hour.

Beat with an electric mixer until light and fluffy, if mixture warms up again (my kitchen is particularly hot) put it back in the fridge briefly.

Put mixture in a piping bag with a star piping tip.

Get all of the air out of the piping bag and starting at the outside edge of the cupcake swirl into the middle.

Place the strawberry champagne heart on top.

