

## Decadent Chocolate Cupcakes

### Ingredients:

#### Cupcake

½ cup good quality unsweetened cocoa powder  
1 ¾ cups plain flour  
1 ½ cups of sugar  
1 ½ tsps baking soda  
¾ tsp baking powder  
¾ tsp salt  
2 large eggs  
¾ cup warm water  
¾ cup buttermilk (normally found next to premade custards in fridge in supermarket)  
3 tbsp sunflower oil  
1 tsp pure vanilla extract  
½ cup 70% cocoa solids drops

#### Glaze:

1 cup 70% cocoa solids drops  
1 tbsp icing sugar  
2 tbsp unsalted butter

#### Cupcakes:

Preheat oven to 180 degrees. Line muffin tins with muffin liners and set aside (makes 18-24)  
Sift together cocoa powder, flour, sugar, baking soda, baking powder and salt into a large bowl. Add eggs, warm water, buttermilk, sunflower oil, vanilla and chocolate drops and mix until smooth. Remember to scrape down the sides ensuring it is well mixed. Divide cupcake mix among muffin cups and fill approximately 2/3 full. Bake until tops spring back approximately 20 minutes. Transfer to a wire rack to let cool.

#### Glaze:

Put your chocolate drops in a small microwave proof bowl (I used a dessert bowl) and heat on medium for one minute, stir well. Continue to heat on medium at 30 second intervals until chocolate is completely melted, stirring in between each interval. Set aside for 5 minutes. Sift in icing sugar and add cold butter cut into small pieces. Stir until mixed. To ice cupcakes with the glaze the easiest way is to dip the cupcake in the mix and twist slightly to cover completely and create a little curl on top.

Cupcakes will keep for three days when kept in an airtight container.

