

Chocolate Cup Cakes - Recipe

Ingredients

- 150g caster sugar
- 150g soft butter or margarine
- 3 medium eggs
- 150g self-raising flour
- 1.5 teaspoon baking powder
- 1.5 tablespoon cocoa powder

Optional, for decoration combine

- 50g soft butter or margarine
- 100g icing sugar
- 1 tablespoon milk

then add

- chocolate sprinkles and a fresh raspberry

Method

- 1) Pre-heat the oven to 200°C gas mark 6.
- 2) In a bowl beat together the soft butter and sugar until smooth.
- 3) Break the eggs into a cup and mix with a fork.
- 4) Gradually add the eggs to the butter and sugar, mixing the batter well to combine.
- 5) In a bowl stir together the flour, baking powder and cocoa powder.
- 6) Gradually add the flour mixture to the cake batter, fold in using a large spoon.
- 7) Place cup cake cases into a 12 bun baking tin.
- 8) Spoon the cake batter into the cup cake cases, don't overfill, about half way will do.
- 9) Place tray into a preheated oven for 10-15 minutes.
- 10) Cool cakes on a cooling rack then decorate with buttercream icing, sprinkles and a fresh raspberry or another decoration of your choice.

Equipment - cup cake cases, bun tin, cooling rack

