Choco Cupcakes

Well, I just don’t know what to say about these Cupcakes. Once an acquaintance of mine gave me a recipe for muffins and I simply transformed them to Cupcakes. Everything is so chocolate, chocolate, chocolate…… I think these Cupcakes are the right thing for all chocolate lovers.

INGREDIENTS :

TOPPING :

500 ml of cream

300 g of dark chocolate

BATTER FOR MUFFINS :

100 ml of oil

1 egg

250 ml of milk

250 g of flour

1 package of vanilla sugar

1 package of baking powder

2 spoons of cocoa (bitter – for cakes)

200 g of finely chopped dark chocolate

1 tea spoon of baking soda (without aluminium)

150-170 g of sugar (depends on how sweet you like)

TOPPING PREPARATION :

1 . heat the cream well on the cooker, it should be hot, but it mustn’t boil. Then turn the cooker off, add chocolate and stir till it melts completely…..

2 . leave it to cool and then put in the fridge and let stay over night, if possible …

MUFFIN PREPARATION :

1 . heat the oven well at 180o C …

2 . chop the chocolate as fine as possible …

3 . put all the dry ingredients in a bowl and mix them, then add all the wet ingredients and mix them well to become homogenous …

4 . put muffin paper liners into moulds and fill them a little more than a half …

5 . put into the formerly heated oven and bake for 15 – 20 minutes …

6 . use a toothpick to check if muffins are done , when you stick a toothpick into the middle and pull it out, it should be completely clean, if there is batter on the toothpick, put the muffins back into the oven for a minute or two…

7 . leave the muffins to cool completely to be able to put topping on them …

8 . take the topping out of the fridge and mix it well till it becomes creamy …

9 . fill a decorating piping bag and start garnishing cupcakes

from the edge to the middle …

10 . if you wish, you can sprinkle the cupcakes with chocolate pearls, stars, etc…

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… thank you for trusting me your Meri