

Chocolate cupcakes

4 eggs

1 ½ cups castor sugar

1 cup oil

1½ cups flour

½ cup cocoa

4 tsp baking powder

1 cup boiling water

Method

1. Beat eggs well till fluffy while gradually adding in the castor sugar.
2. Add in the oil, and beat till just combined. Do not overbeat
3. Sift together the dry ingredients
4. Fold in the dry ingredients and boiling water alternately into the egg mixture, using a metal spoon.
5. Pour into cupcake cases and bake in 170 degrees oven for 15 minutes

Topping

200g milk chocolate

200g fresh cream

Method

1. Heat fresh cream until boiling, either in microwave or on stove top
2. Add broken chocolate into the heated cream and mix well until combined.
3. Spread over the cupcakes which have reached room temperature.
4. Top with grated peppermint crisp or for the chocolate lovers grated chocolate making it a double chocolate topping.