



# Chocolate Brownie cupcakes

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Cake

150 g dark chocolate

- 150 g slightly salted butter
- 1 tbsp cocoa powder
- 150 g soft brown sugar
- 3 eggs
- 125 g self-raising flour
- 1/2 tsp baking powder
- 50 g milk chocolate bits
- 50 g chopped nuts of your choice (hazel, walnut or pecan)

### Serving (optional)

- Milk chocolate and white chocolate bits
- Icecream
- Chocolate Sauce

## Instructions

MAKE 12

- Grease a 12-hole muffin tray or line with cake cases
  - Melt dark chocolate and butter in a bowl over boiling water until dissolved then add cocoa powder, stir until dissolved, set aside
  - Cream together eggs and sugar until pale and fluffy.
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- Add chocolate mix and mix well.
  - Fold in sifted flour and baking powder. mix well
  - Add milk chocolate bits and nuts, mix well
  - Spoon the mixture into the muffin cases
  - Bake in the oven at 190c until cooked through, about 18 minutes.
  - Turn out onto a rack to cool.
  - Decorate with milk chocolate and white chocolate bits

To serve (optional)

- Make chocolate sauce by melting dark chocolate in a low heat with a bit of butter and milk
- Serve with icecream