

## **Very Chocolatey Cupcakes**

Makes approximately 18.

170g (6oz) plain flour  
2 tbsp cocoa powder  
2 eggs  
120g (4¼oz) caster sugar  
150ml warm milk  
150ml vegetable oil  
1 tsp baking powder  
1 tsp bicarb of soda  
2 tbsp treacle  
chocolate chips (optional)  
1 slab milk chocolate  
sprinkles to decorate (optional)

Mix all ingredients together well – first the dry ingredients, then mix all the wet ingredients together and add to the dry ingredients. Add the chocolate chips at the end if desired. Pour into cupcake cases and bake at 180 degrees C. Check with a skewer after 10 -15 minutes.

### **Chocolate topping**

Break the slab of chocolate into bits into a bowl. Microwave for about 1 minute and stir well until melted. Use as you would icing once the cupcakes have cooled. Decorate with sprinkles if desired.