

Chocolate Fudge Cup Cakes

Ingredients

100g dark Chocolate
100g margarine
50g brown sugar
2tbsp hot water
2tbsp Syrup
50ml milk
1 egg
100g SR Flour
2 tbsp cocoa powder



Aim Higher

Add another ingredient -
options include Raisins, chocolate
chips or cherries 50 g

**TIME IS LIMITED IN LESSONS
SO PLEASE MAKE SURE ALL
INGREDIENTS ARE WEIGHED UP
AT HOME**

Equipment

All equipment is provided by school
but ..

***Don't forget to bring Paper
cases from HOME and a
container to put your cakes
in***

Oven temperature : **Gas 4 or 160 °C or 140 °C fan**

Method:

Preheat the oven and line the bun tin with 12 paper cases.

Melt margarine, sugar, chocolate, syrup and water together in a pan until
melted. Set aside for two minutes then add milk and egg.

Beat in the sieved flour and cocoa carefully.



Add any extra ingredients you may be using e.g. Raisins.

Use a jug to pour the mix into the cake cases

Fill the paper cases with the mixture and bake for around 20 mins until firm
and well cooked

Place on a cooling rack to cool down.