Recipe Card #6

Chocolate Braai Cupcakes

Preheat oven to 180 degree C. Place Cupcake holders into muffin tray. Mix cocoa powder, hot water and vanilla essence – allow to cool.

Sift dry ingredients together then add the sugar. Pour oil, egg yolks and cocoa mixture into the flour + beat with an electric beater.

Whisk egg whites to stiff peak stage then fold into mixture. Pour mixture into cupcake holders and bake for 15 minutes until mixture is cooked. Leave to cool.

Make icing sugar by combining icing sugar and water. Decorate as desired.

3 Eggs separated
250ml Flour
10ml Baking Powder
Pinch salt
200ml Sugar
125ml Hot Water
60ml Cocoa Powder

5ml Vanilla Essence
60ml Oil

Decorating
200ml icing sugar
25ml water
Jelly tots, Skewers + jelly beans