



CHEEKY CHOCOLATE CUPCAKES

YOU WILL NEED

- 125g dairy free butter
- 100g dairy free chocolate
- 180ml soya milk
- 165g caster sugar
- 135g self-raising flour (can use *gluten free*)
- 70g plain flour (can use *gluten free*)

2 tablespoons cocoa powder

FUDGE FROSTING

- 55g caster sugar
- 50g dairy free butter
- 2 tablespoons water
- 120g icing sugar
- 2 tablespoons cocoa powder

LET'S BAKE

- * preheat your oven to 150°C and prep your muffin tin with cupcake cases
- * stir the butter, sugar, chocolate and milk in a saucepan over a low heat until it's melted pour into a large bowl and allow to cool
 - * mix together the sifted flours and cocoa powder in a mixing bowl
 - * pour the melted mixture into the sifted flours and whisk together
- * spoon the mixture into the cupcake cases and bake in the oven for about 35 minutes
 - * while they are cooling you can make the frosting
 - * use a piping bag and decorate your cupcakes
 - * add sprinkles of your choice
 - * enjoy *

FUDGE FROSTING ...

Stir the caster sugar, butter and water in a saucepan over a low heat until the sugar dissolves. Mix the icing sugar and cocoa powder together then gradually stir in the hot mixture until smooth. Cover the frosting and place in the fridge when your ready to use it beat until spreadable.