



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Chocolate Fudge Brownie Cupcakes by David Pengelly

### Ingredients

1 Tbsp. Cocoa powder  
115g (4 oz.) Plain chocolate, melted  
115g (4 oz.) Butter, softened  
115g (4 oz.) Cream cheese  
225g (8 oz.) Soft brown sugar  
3 Eggs  
1 Tsp. Vanilla essence  
115g (4 oz.) Self-raising flour  
115g (4 oz.) White chocolate, cut in to rough chunks  
(Chocolate buttercream and maltesers to decorate if you wish.)

### Method

- Mix all the ingredients together in a mixing bowl until evenly blended.
- Spoon into a deep 12 hole muffin tin lined with paper cases.

**AGA (2 oven):** Bake on the grid shelf set on the floor of the roasting oven with the cold shelf on the 3rd set of runners.

**AGA (3 and 4 oven):** Bake on the grid shelf set on the 3rd set of runners in the baking oven.

**Everhot:** set the oven shelf to the centre of the oven and bake with the top oven set to 190°C.

Bake for approximately 15-20 minutes until the tops are firm and the cupcakes are just set.

Decorate with a whirl of chocolate buttercream and maltesers