

Posted on 17 September 2012

by ewfood

Cupcake

Ingredients

1 oz. cocoa
1 oz. castor sugar
2 oz. all-purpose flour
1 egg, beaten
2fl oz. milk
1 oz. melted butter
1 tsp. vanilla extract
2 blocks of chocolate, crushed

Preparation

1. In a large cup mix the cocoa, sugar and flour. Add the egg and mix until well combined
2. To this add the milk, butter, chocolate chunks and vanilla and mix well
3. Microwave the cup on full power for 3 minutes
4. Wait until the cake stops rising and sets
5. Enjoy it with some whipped cream.

Cooks Note