「CADBURY RECIPE」

FUDGY CHOCOLATE CHIP CHRISSY CUPCAKES

20 MINUTES 12 SERVINGS



INGREDIENTS

- **⅔ cup** water
- **⅔ cup** fresh dates, pitted and chopped
- **½ cup** CADBURY BOURNVILLE Cocoa
- **60g** CADBURY Baking Dark Chocolate Melts
- **½ cup** brown sugar
- **⅓ cup** cornflour
- **½ teaspoon** bicarbonate of soda
- **2** eggs
- **½ teaspoon** vanilla
- **½ cup** CADBURY Baking Milk Chocolate Chips
- **½ cup** pure cream
- **90g** CADBURY Baking Dark Chocolate Melts, extra

METHOD

1. **COMBINE** the water and dates in a saucepan and bring to the boil. Transfer mixture to food processor; add cocoa and chocolate and pulse to combine. Stand for 2 minutes before adding sugar, cornflour, bicarbonate soda, eggs and vanilla, and pulse just until smooth. Stir through the chocolate baking chips.
2. **SPOON** into 12 x ⅓ cup capacity patty paper lined muffin pans. Bake in a moderately slow oven 160°C for 25 minutes or until cooked when tested. Cool on a wire rack for 10 minutes before turning out of pan to cool.
3. **POUR** the cream into a saucepan and just bring to a boil. Sprinkle over the chocolate and whisk vigorously to combine. Set aside to cool and firm.
4. **SPOON** ganache into a piping bag with a 1–1½cm star shaped nozzle and pipe into a star pattern onto the cakes. Store in an airtight container, in the refrigerator until required. Allow to stand at room temperature to remove chill before serving.

THE COLOUR PURPLE IS A TRADE MARK USED UNDER LICENCE.

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