

Choc Chip

Preparation 12 mins

Cooking 20 mins

Calories 644

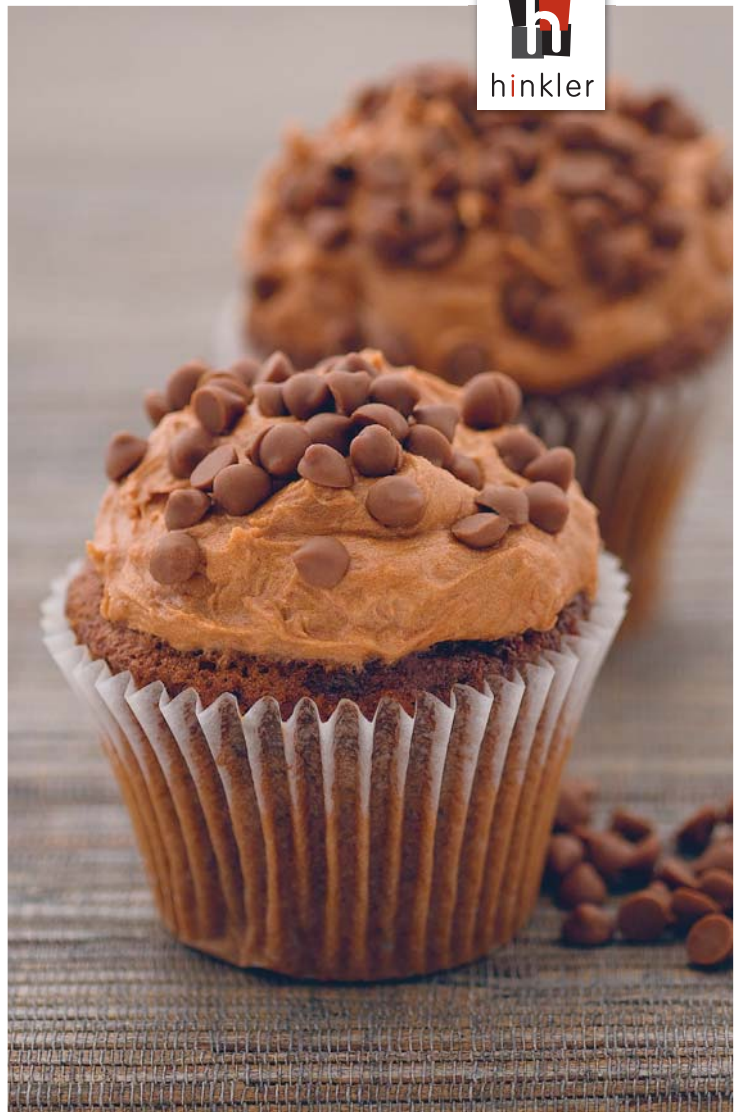
Fat 46g

Carbohydrate 56g

3 eggs
1 cup butter, softened
1 cup caster (berry) sugar
½ cup milk
1½ cups self-raising flour, sifted
1 teaspoon vanilla extract
120g (4 oz) milk chocolate drops
1 tablespoon cocoa powder

Topping

½ cup milk chocolate, grated
1 cup butter, room temperature
⅓ cup thickened (heavy) cream
1 cup icing (powdered) sugar
1 teaspoon vanilla extract
½ cup milk chocolate drops
½ cup small choc drops



- 1 Preheat the oven to 160°C (320°F). Line a 12-cupcake pan with cupcake papers. In a medium-sized bowl, lightly beat the eggs, add butter and sugar, then mix until light and fluffy. Beat with an electric mixer for 2 minutes, until light and creamy.
- 2 Add milk, flour and vanilla, and stir to combine. Add milk chocolate and cocoa powder, and stir through mixture.
- 3 Divide the mixture evenly between the cupcake papers. Bake for 18–20 minutes until risen and firm to touch. Allow to cool for a few minutes and then transfer to a wire rack. Allow to cool fully before icing.

Topping

- 1 Meanwhile, combine the chocolate and half of the butter in a medium-sized saucepan over a medium heat. As the mixture begins to melt, reduce heat to low, stirring constantly, until melted. Remove from heat, add cream, and stir. Rest for 10 minutes: the mixture will be firm and velvety in consistency.
- 2 Combine remaining butter, icing (powdered) sugar and vanilla extract, and stir until light and fluffy. Add melted chocolate mixture, and stir in chocolate drops and spoon onto cupcakes. Sprinkle with small chocolate drops.

Makes 12

