

Chili Chocolate cupcakes (makes 18)

INGREDIENTS

CAKE MIXTURE

- 50 g VIVANI Superior Dark Chocolate with Chili
- 100 g butter, soft
- 200 g raw cane sugar
- 1 sachet bourbon vanilla sugar
- 2 eggs
- ¼ tsp sea salt
- 125 ml milk
- 100 g flour, type 550
- 1 tsp baking powder
- 25 g cocoa powder

ICING

- 115 g butter, soft
- 100 g icing sugar, sieved
- 3 tbsp cocoa powder
- 3 tbsp boiling water
- 50 g VIVANI Superior Dark Chocolate with Chili
- 100 g VIVANI Fine Dark Chocolate

- paper cake moulds
- VIVANI White Chocolate with Vanilla

PREPARATION

Chop up the chili chocolate. Mix the butter and sugar together in a bowl. Add the eggs. Stir in salt and milk, then sieved flour, baking powder and cocoa powder. Add the chocolate and mix it all together until smooth.

Preheat the oven to **175°C (convection oven 150°C)**.

Fill the paper moulds with the mixture to about 2/3 full and bake for about **25 min.**

For the icing, mix the butter and icing sugar, and the cocoa powder with boiling water. Chop up the chocolate and melt in a bain-marie. Mix the cooled cocoa into the butter mixture, followed by the cooled melted chocolate.

Once the cupcakes have cooled down, the icing can be piped or spread onto them. Garnish the cupcakes with chipping of white vanilla chocolate.

level: 1