**Extremely Rich Chocolate Cupcakes**

* 200g butter
* ¾ cup brown sugar
* 2 eggs
* 1 ½ cups plain flour
* ¼ cup cocoa
* about 1 cup cream
* juice 1 lemon

*Method:*

Preheat oven to 200°C

Cream butter and sugar; mix in eggs one by one. Don’t mix in the next till the other is well beaten in or the cakes won’t rise. Add flour, coco and cream and lemon juice. Add more cream if they seem too dry. They should be almost pourable, but not quite.

Half fill muffin cups or greased muffin pans. Bake for about half an hour or till firm and lightly browned on top.

Cook and cover with chocolate ganache

**Chocolate Ganache**

* 1 cup icing sugar (not mixture)
* 150g butter
* 200g dark chocolate (or white for a different effect), chopped rough
* ½ cup thickened cream

*Method:*

Melt the chocolate with the butter gently – if you overheat, the chocolate will turn grainy. It’s best to under heat, beat well, then heat in short bursts till all mixed. Stir in the icing sugar and beat well. Leave till cool then spread on the cupcakes.