

## HOT CHOCOLATE CUPCAKES!

In a large bowl mix the following ingredients:

½ cup melted margarine  
2 cups brown sugar  
2 beaten eggs

In a small bowl mix the following ingredients:

2 cups flour  
1 cup cocoa  
1 tsp salt  
2 tsps baking powder  
1 tsp baking soda

In a measuring cup:

1 cup very hot water

Alternate adding the dry ingredients and the hot water a bit at a time to the wet ingredients. Stir well after each addition.

In a measuring cup:

1 cup milk

Add milk a bit at a time to the batter and mix well after each addition.

Line muffin tins with paper cups or grease cups well. Fill  $\frac{3}{4}$  full.

Bake in a preheated oven at 325°F for 25 minutes.

Makes 22 cupcakes

Cool completely once out of the oven.

Decorating!

You will need:

Miniature marshmallows

Pretzels

1 recipe of icing

Icing:

$\frac{1}{2}$  cup softened margarine

2 cups icing sugar

3 tsps vanilla

2 tbsps cream or milk

1. Spread icing onto cupcake with a knife or a piping bag
2. Lightly press marshmallows onto icing
3. Break pretzel to look like a “handle” for your cup and  
Press onto side of cupcake

Handy Tip: It's the hot water that brings out the flavour of the cocoa! YUM!