



MARBLE VANILLA CHOCOLATE CUPCAKES

Makes 9

180g flour
3 eggs
170g sugar
150g butter
50g shaved almonds (or chopped if you can't find any thin ones)
1 + 1/2 tsp vanilla essence
75g dark chocolate
50ml semi-skimmed milk
2 tsp cocoa powder
1 + 1/2 tsp baking powder
1 pinch salt

Frosting:

150g milk or dark chocolate couverture (if you can't find that normal chocolate will do)
round chocolate sprinkles (optional)

1. Preheat the oven to 180°.
2. Melt the butter and let it cool down. Meanwhile roughly chop the dark chocolate.
3. In a bowl, beat the eggs with the sugar until it becomes frothy. Add the melted butter and keep beating. Gradually add the flour, salt and baking powder.
4. Now split the dough into two parts. Add the vanilla essence and shaved almonds to one part. For the chocolate dough, mix the cocoa powder with the milk until dissolved. Then add to the dough and incorporate well. Add the chocolate chunks.
5. Line your muffin tin with cupcake cases or grease them so the dough doesn't stick. Put two tablespoons of the chocolate dough into each mould, then add two tablespoons of vanilla dough and finish off with more chocolate and vanilla. Once all the dough is used up, take a small spoon and 'cut' through each cupcake, or make a cross if you prefer it more mixed. This will create the marble pattern.
6. Bake the cakes for 35 minutes. They will rise quite a bit so stick a wooden skewer into one cupcake to check they're fully baked (this will be the case if the skewer comes out clean, without dough sticking on it).
7. Take the cupcakes out of their moulds, and let them cool down.
8. Meanwhile, melt the chocolate couverture in a bain marie - this is a hot water bath. Basically, you take one big saucepan and fill it with very hot (but not boiling) water. Then you take a smaller saucepan into which you put your chocolate. Dip this saucepan into the water saucepan (without water spilling into the chocolate pan) and gently melt the chocolate. This prevents the chocolate from burning or caramelizing.
9. Once melted, drizzle the chocolate over the cool marble cakes and decorate with chocolate sprinkles.