

Sephra Chocolate Cupcake Recipe

Description

Delightfully decadent by adding Sephra chocolate!



Ingredients

525g Stork Margarine
300g Sugar
3 Eggs
130g Sephra Belgian Dark Chocolate “ Melted
250g Sifted Flour
1 tsp. Baking Soda
1 tsp. Salt
312ml Buttermilk

Preparation

Cream the sugar and butter until light and fluffy. Add the eggs and melted chocolate and stir until mixed well. Add half the flour mixture and stir until smooth. Mix in half of the buttermilk. Add the remaining flour and mix until completely smooth. Stir in the rest of the buttermilk.
Spoon into cupcake tins lined with paper cases and bake for 12-15 minutes at 190Â°C

[Click here for Sephra Belgian Dark Chocolate](#)

Yield € 22 Cupcakes

Category

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