

# Fin's Fantastic Choc 'n' Orange Cupcakes

## GET YOURSELF:

A cupcake tray and paper cases

60g milk choccy

90g softened butter

225g brown sugar

2 free-range eggs

1 tsp grated orange rind

155ml orange juice

80g self-raising flour

2 tbsp cocoa powder



## FOR THE TASTY TOPPING:

250g icing sugar

150g softened butter

2 tbsp cocoa powder

2 tsp hot water

Coloured sprinkles



Preheat the oven to 175°C/340°F/Gas Mark 4, and place the cases in the tray.



Take a small saucepan and add the grated orange rind, juice and chocolate. Stir over a low heat until it's smooth and melted, then leave to cool for a minute.



Put the butter, eggs and sugar in a bowl and beat with an electric mixer until it's all fluffy.



Using a sieve, sift the cocoa and flour into the fluffy butter mixture, then add the orange and chocolate mix. Give it a good stir.



With a teaspoon place equal amounts of the mixture into the cupcake cases and bake for 25 minutes. Leave to cool.



For the topping, beat the butter and icing sugar together. Combine the cocoa powder and water, and add to the buttery mixture. Beat until it's all soft and smooth, and swirl over the cupcakes. Add sprinkles – and eat!