

HOT FUDGE BROWNIE SUNDAE CUPS

Makes 30

INGREDIENTS

½ cup (100g) margarine
¼ cup Nestlé Cocoa Powder
1 cup castor sugar
2 eggs, large
½ cup cake flour

Serving suggestion:

1 cup whipped cream
¼ cup caramel sauce
Colourful sprinkles

METHOD

1. Preheat the oven at 180°C and grease a 24-hole mini muffin tray.
2. Combine the margarine and NESTLÉ Cocoa Powder in a heat-proof bowl and melt in the microwave in 15-second intervals.
3. Beat in the castor sugar and eggs with an electric beater until well combined.
4. Sieve in the flour and gently fold into the batter.
5. Pour the batter into the greased muffin tray and bake for 12-15 minutes.
6. As soon as the muffin tray is removed from the oven, use the back of a shot glass to press into the brownie to make a cup shape.
7. Serve the brownie cups hot with whipped cream, a drizzle of caramel sauce and some sprinkles and ENJOY!