

SPICED HOT CHOCOLATE CUPS

Makes 24

INGREDIENTS

$\frac{3}{4}$ cup flour
 $\frac{1}{2}$ cup NESTLÉ Cocoa Powder
 $\frac{3}{4}$ tsp baking powder
 $\frac{1}{2}$ tsp bicarbonate of soda
Pinch of salt
 $\frac{3}{4}$ tsp ground cinnamon
2 eggs
1 cup brown sugar
 $\frac{1}{2}$ cup buttermilk
 $\frac{1}{3}$ cup vegetable oil
2 tsp vanilla essence
12 pretzels
1 slab (85g) Aero Dark Chocolate, melted

Serving suggestion:

$\frac{1}{2}$ cup cream, whipped
NESTLÉ Cocoa Powder
48 mini marshmallows

METHOD

1. Preheat the oven to 160°C and line a mini muffin tin with mini cupcake liners.
2. In a large bowl, combine the flour, cocoa powder, baking powder, bicarbonate of soda, salt and ground cinnamon.
3. In a medium-sized bowl, whisk together the eggs, sugar, buttermilk, vegetable oil and vanilla essence until combined. Add to the dry ingredients and stir just until combined.
4. Pour the batter into the cupcake liners, filling about half-way.
5. Bake for 10-12 minutes, or until a toothpick inserted in the centre comes out clean.
6. Transfer to a cooling rack and allow to cool completely.
7. Remove the cupcakes from their casing and place onto a tray. Break the pretzels neatly in half. Holding it by the unbroken ends, dip the pretzel halves into the melted chocolate and press these chocolate-dipped pretzels into the side of the each cupcake to form the "handles".
8. Spoon a teaspoon of the remaining melted chocolate over each cupcake and spread slightly, then dollop a tablespoon of whipped cream on top, sieve over some cocoa powder and place 2 mini marshmallows in the cream. Get cosy and ENJOY!