

Brownie cupcakes

For the cakes:

125g dark chocolate
(70% cocoa solids)
100g unsalted butter
175g light muscovado
sugar
2 large free-range eggs
75g plain flour, sifted
¼tsp sea salt flakes

For the ganache topping:

100ml double cream
50g icing sugar
200g dark chocolate,
finely chopped
Chocolate hearts, to
decorate

1. Heat the oven to 180C, 160C fan, 350F, Gas Mark 4.
2. Melt the chocolate and butter together in a large saucepan over a low heat.
3. When completely melted, stir in the sugar, then the eggs one by one. Fold in the flour and salt, then spoon into the cupcake cases so they're nearly full, and bake in the centre of the oven for 12 minutes.
4. Remove from the oven, and leave to cool completely on a wire rack. While they're cooling, heat the cream and icing sugar together until steaming, allow to sit off the heat for a minute, then tip in the chocolate.
5. Leave without stirring for 2 minutes, then stir to combine into a thick ganache. Leave to cool.
6. Transfer to a piping bag and pipe swirls on to the brownies at once before it sets. Decorate with hearts.



This delicious
recipe comes
from our friends at
woman&home.
Find more cake
inspiration at
womanandhome.com

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