

## Classic Kitchen Cupcake

Dark chocolate - cocoa, 0,50l/ 420g

Dark chocolate cupcake for gourmets! Irresistible flavour, guaranteed satisfaction!

**Type / flavor:**

Dark chocolate - cocoa

**Packing / weight:**

0,50l/ 420g

**Add to:**

3 eggs, 80 g melted butter, 6 tablespoon milk

**Cooking instruction:**

Mix the content of the bottle with the eggs, milk and butter. Put the dough in muffin molds and bake it for 20 minutes at 170 degrees Celsius.

**Ingredients:**

Wheat flour, sugar, dark chocolate (sugar, cocoabutter, emulsifier: soy lecithin, natural vanilla flavour), low-fat cocoa powder, baking powder (stabilizer: disodium pyrophosphate, bulking agent: sodium bicarbonate, corn starch)

