

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 (stabilizator: disodium pyrophosphate, bulking agent: sodium bicarbonate, corn starch)

