

Chocolate chip cupcakes

Ingredients

2 cups of water
2 cups of sugar
1 teaspoon of bi carb soda
250 grams of butter,
8 tablespoons of cocoa
4 cups of plain flour
4 teaspoons of baking powder
4 eggs
2 cups of choc chip ~~chips~~
2 teaspoons of vanilla

Method

Place the first 5 ingredients in a large saucepan , stir and bring to a boil. Watch all the time so it doesn't boil over.

Once boiled turn off the heat and allow to cool.

Once mixture is cool, add your lightly beaten eggs, choc chips , vanilla and flour.

Mix well. Line a patty pan tray with paper cases.

Fill the cases up 3/4 of the way .

Cook at 180 degrees for 15 minutes.

Take out of the trays and place on cooling racks.