

## POTATO BASED CHOCOLATE CUPCAKES



**Serving:** 12

**Cooking Time:** 30 - 40 minutes

**Prep Time:** 10 minutes

### INGREDIENTS

- **Ingredients for potato & chocolate cupcakes:**

- 240g (2 cups) potato flour
- 45ml (3 tbsp) cocoa powder
- 10ml (2 tbsp) baking powder
- Pinch of salt
- 100ml butter, at room temperature
- 100ml brown sugar
- 2 large eggs
- 10ml (2 tsp) vanilla extract
- 150ml cold coffee
- **Ingredients for Icing:**
- 50g butter, at room temperature
- 100g icing sugar
- 50ml cocoa powder
- 5ml (1 tsp) vanilla extract
- 10ml (2 tsp) milk

## **INSTRUCTIONS**

1. Preheat the oven to 180°C and fill the tray with cupcake cases.
2. Mix all the dry ingredients and set aside.
3. Cream the butter and sugar until light and fluffy. Beat in the eggs, beating well after each addition. Fold in half of the dry ingredients then the coffee and finally the remaining ingredients and mix until a smooth batter is formed.
4. Pour into the prepared cases and bake until a toothpick inserted in the centre of the cupcakes comes out clean, for (+/- 30 minutes). Allow to cool for 20 minutes before icing.
5. For the icing, cream the butter and sugar well together, add the remaining ingredients and mix until smooth. Decorate the cupcakes as you desire.