

Brownie Cupcakes

Recipe By *Idy Swimer*



Cooking and Prep:  35
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Serves:  18

Contains:   

Preference: Parve

This batter can be mixed either by hand or in the food processor.

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian,

Salt Free

Source: Family Table by

Mishpacha Magazine

Ingredients (14)

For Cupcakes

- 2 cups sugar
- 1 cup oil
- 4 eggs
- 2 tablespoons **Gefen Vanilla Sugar**

- 2 cups flour
 - 2 teaspoons **Haddar Baking Powder**
 - 3/4 cup hot water
 - 1/4 cup **Gefen Cocoa**
 - 1/8 cup coffee grains
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Glaze

- 2 cups confectioners' sugar
 - 2 tablespoons oil
 - 4 tablespoons hot water
 - 4 tablespoons **Gefen Cocoa**
 - 1 tablespoon **Gefen Corn Syrup**
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Start Cooking

Prepare Cupcakes

1. Combine the sugar and oil. Mix in the eggs, one at a time.
2. Add the vanilla sugar, flour, and baking powder and mix until well combined.
3. In a separate bowl, dilute the cocoa and coffee grains in the hot water. Add this to the other mixture and combine until smooth.
4. Transfer to a lined muffin tin and bake at 350°F (180°C) degrees for 20–25 minutes.

For the Glaze

1. Mix ingredients until well combined. Smear over the cupcakes. If the batter becomes difficult to work with, add a little more hot water.