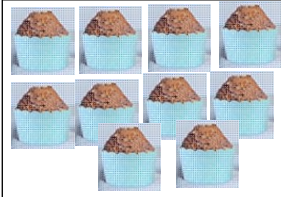




Pesach Chocolate Brownie Cupcakes Recipe



Recipe makes approximately 10 cupcakes



Ingredients



4 eggs



3/4 cups of potato starch



1 and a 1/2 cups of sugar



1 sachet of vanilla sugar



1 tablespoon water



1 cup vegetable oil



1/2 cup coca powder



What you will need:



Ingredients



1 mixing bowl



wooden spoon



1 tablespoon



Baking tray



10 cupcake cakes



1 glass



oven gloves and apron



Measuring cups (if you make this recipe again)



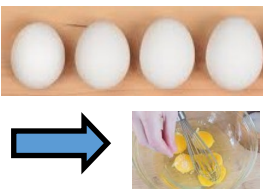
How to make Pesach Chocolate Brownie Cupcakes



1. Put the **oven** on **temperature 180 degrees C**. You can ask someone for help if you don't usually use the oven by yourself.



2. Put your empty **cupcake cases** onto a **baking tray**.



3. Put **4 eggs** into a **mixing bowl and** mix gently.



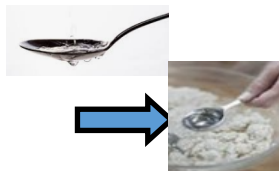
4. Add **3/4 cups** of **potato starch** into the **mixing bowl**



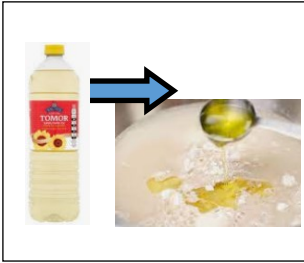
5. Add **1 and a 1/2 cups** of **sugar** into the **mixing bowl**



6. Add **1 packet** of **vanilla sugar** to the **mixing bowl**.



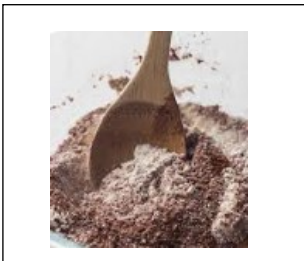
7. Add **1 tablespoon** of **water** to the **mixing bowl**.



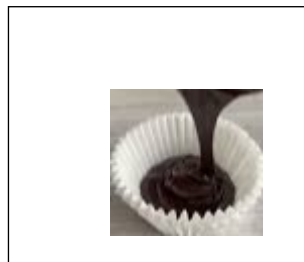
8. Add **1 cup** of **oil** into the **mixing bowl**



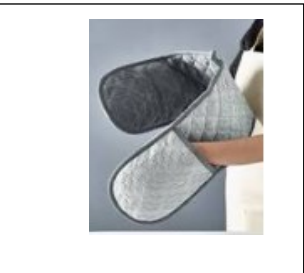
9. Add **1/2 cup** **cocoa powder** into the **mixing bowl**



10. Mix all ingredients together using your wooden spoon. Don't over mix it



11. Pour your mixture into cupcake cases so they are 3/4 full.



12. Put your **oven gloves** onto your hands. If you don't usually use the **oven**, you can ask someone else to put the tray into the **oven** for you.



13. Put the **baking tray** of cupcakes into the **oven** carefully. The **oven** will be hot.



14. Close the **oven door** and leave the cupcake mixture in the **oven** for 20-25 minutes until they are baked.