

Steamed Mini Chocolate Cupcakes

Try out this classic recipe and be convinced of the delicious taste

1 Portion    Easy  up to 5 Min.



Ingredients:

For Chocolate Cupcakes:

- 1 box Dr. Oetker Nona Luxury Moist Cake Chocolate
- 2 Eggs (Large)
- 100 ml Water
- 150 ml Vegetable Oil

- 1 Bring water to boil in a steamer.
- 2 Place Dr. Oetker Nona Moist Cake Mix, water & egg in a large bowl, mix with an electric mixer at high speed for 3 minutes.
- 3 Add in vegetable oil, mix at low speed for 1 minute.
- 4 Place paper cups into cupcake mould, pour batter into paper cups. Steam for 10-15 minutes.

Tip:

The cake is ready when a skewer inserted comes out clean.

Note:

Keep in the refrigerator if not consumed within a day. Chilled steamed moist cake tastes even better.