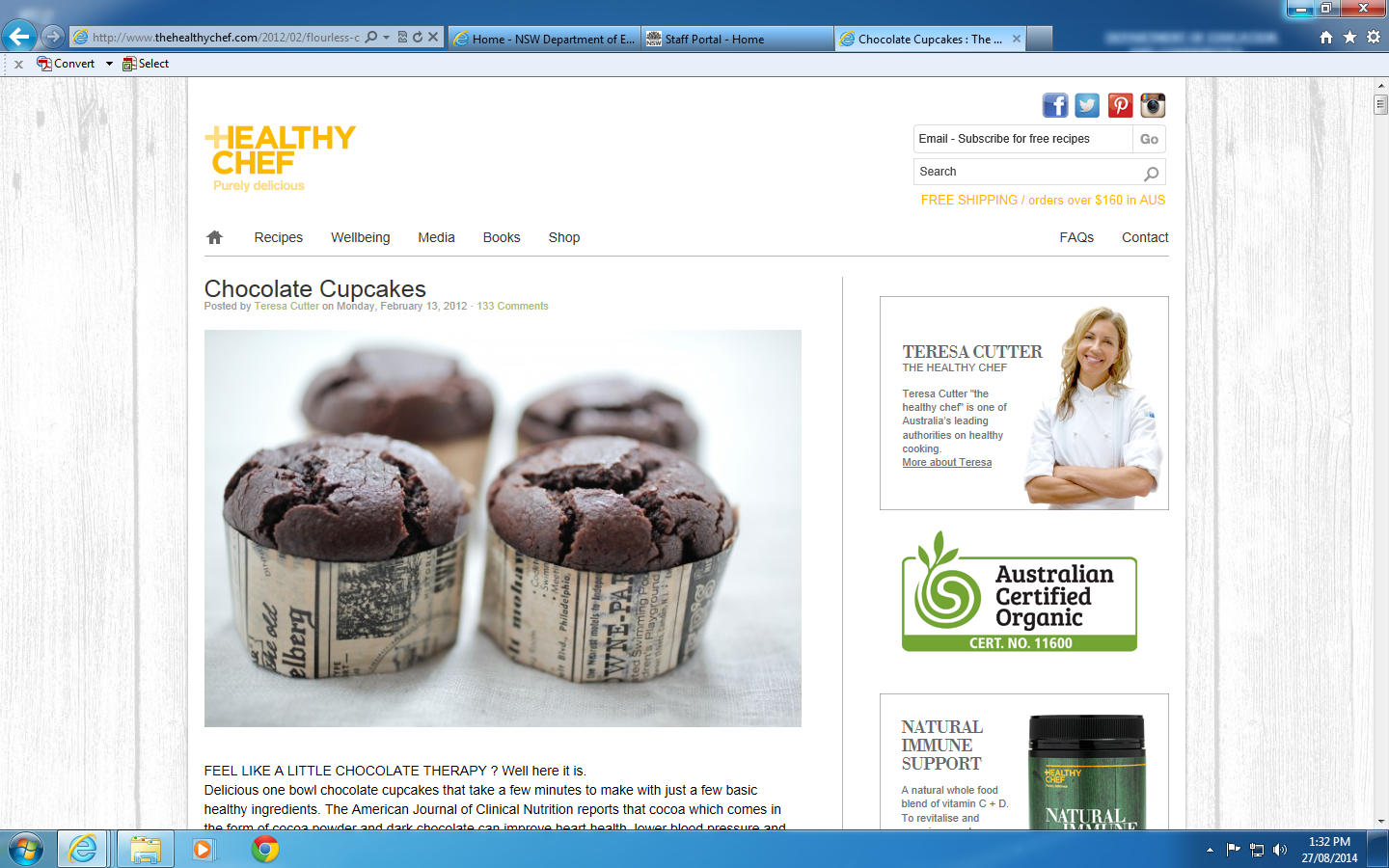
**Chocolate Cupcakes**



http://www.thehealthychef.com/2012/02/flourless-chocolate-cupcakes/

Ingredients

1 ½ cups desiccated/shredded coconut

¼ cup (21 g) unsweetened good quality cocoa   
1 teaspoon baking powder  
2 free range/ organic eggs  
1 teaspoon vanilla extract  
60 ml (1/4 cup) light olive oil or avocado oil

60 ml milk (¼ cup) your choice of dairy or soy  
2 tablespoons honey

**Method**

1. **Combine** shredded, cocoa powder and baking powder.
2. **Add** the eggs, oil, milk and honey then mix well to form a smooth batter
3. **Spoon** into 12 small individual cupcake tins.  
   **Bake** for 25 minutes until puffed and cooked through.  
   **Serve** alone or topped with [chocolate frosting](http://www.thehealthychef.com/2011/08/no-bake-chocolate-cake/) or raspberry sauce.

**Preheat** oven to 160 C – fan forced. 180 C no fan.