

Haigh's Double Chocolate Cupcakes

Preparation time: 30 minutes | **Cooking time:** 20 minutes | **Serves:** 18

Chocolate cupcakes

400g tin black beans, drained and rinsed
1 shot espresso (approximately 30ml)
1 tablespoon of vanilla extract
½ cup (125ml) coconut oil
5 extra-large eggs
⅔ cup (70g) cocoa powder
1 teaspoon baking powder
½ teaspoon bicarbonate of soda
¼ teaspoon salt
⅔ cup (150g) dark brown sugar

75g Haigh's dark chocolate pastilles, roughly chopped

Chocolate icing

2 ripe avocados, deseeded and skinned
1 tablespoon vanilla extract
1 cup (160g) icing sugar, sifted
⅓ cup (35g) cocoa, sifted
75g Haigh's dark chocolate pastilles, melted



1. Preheat oven to 160°C (140°C fan-forced). Line a standard 12-hole muffin pan with paper cases.
2. Place drained beans, coffee, vanilla, coconut oil together in a food processor, blending until mixture is smooth. Add egg's, one at a time, blending well between additions.
3. In a large mixing bowl, combine cocoa, baking powder, bicarb soda, salt, sugar and chocolate, stirring until well combined. Pour over bean mixture, stirring until well combined.
4. Fill each prepared paper case ⅔ full. Place muffin pan in preheated oven and cook for 20 minutes or until a skewer comes out of the centre of a cupcake clean. Remove from oven and cool cupcakes on a wire rack. Repeat process with remaining mixture.
5. For the icing, combine avocado and vanilla together in a food processor until smooth and creamy. Add icing sugar and cocoa, blending until well combined. Add melted chocolate and blend again until combined.
6. To finish cupcakes, pipe icing on top and serve

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