Chocolate cups



Take our <u>Banoffee Ice-cream Pie recipe</u> to the next level by using chocolate cups instead of bowls. It's lots of fun and saves on the washing up!

Watch Video

Ingredients

80 grams of Chocolate buttons

12 x muffin papers

Method:

- 1. Melt chocolate buttons over a double boiler or microwave.
- 2. Pour into muffin papers that are sitting in a muffin tray.
- 3. Place in the fridge for 20 minutes or until set.
- 4. Once hardened, remove chocolate cups from paper.