

Kitchen Korner

Brownie Inspires Cupcake

(NAPSA)—The allure of the cupcake has gone beyond children's party fare. All the world, it seems, has a passion for cupcakes these days. Cupcake bakeries are opening across the country. Cookbooks devoted to the art of the cupcake are turning up in bookstores.

Just enough to satisfy a sweet craving, the cupcake is an indulgence of the right proportions. The cupcake has arrived and with more variations on the cake theme than ever.

When a cupcake crosses with a brownie, a satisfying, deep chocolate flavor is presented in the form of a little cake. Brownie cupcakes make a deliciously dense cake, especially tasty with a sweet addition of natural raisins. The recipe comes together quickly in a single pot on the stovetop, a great option for quick cleanups.

Top the cupcakes with a sprinkling of powdered sugar or a drizzle of glaze, excellent for lunchboxes. For the full cupcake effect, traditional buttercream frosting dresses up the brownie cupcakes for a party.

Brownie Cupcakes

- 3 oz. (3 squares)
unsweetened chocolate
- ½ cup butter or margarine
- 1½ cups sugar
- 3 eggs
- 1½ teaspoons vanilla
- 1 cup all-purpose flour
- 1 cup chopped walnuts
- 1 cup Sun-Maid Natural Raisins

Buttercream Frosting

- 1 stick (8-oz.) butter,
softened



- 1 box (16-oz.) powdered
sugar
- 1 teaspoon vanilla extract
- Dash of salt
- 2 to 3 tablespoons milk

Heat oven to 350°F. Grease or line 12 (2¾-inch) muffin cups with paper baking cups.

In large saucepan, over very low heat, combine chocolate and butter; heat just until melted, stirring occasionally. Remove from heat. Stir in sugar; blend well.

Blend in eggs and vanilla. Stir in flour, walnuts and raisins. Spoon batter into prepared muffin cups, filling almost full.

Bake at 350°F. for 30 minutes. Cool on wire rack. Sprinkle with powdered sugar or frost as desired. Makes 12 cupcakes.

Frosting:

In small mixing bowl, combine first four ingredients and 2 tablespoons of milk. With electric mixer, combine on low until blended. Continue to beat on high until fluffy, adding additional milk as needed for spreading consistency.