Kerry's Chocolate orange cupcakes

Cooking time: 15-17 mins

Ingredients

- 1 large egg
- 60g self-raising flour
- 10g good quality cocoa powder
- 70g sugar
- 70g margarine or butter at room temperature
- 1 tablespoon mayonnaise
- 1 mandarin orange, grate the rind and juice
- Few drops of orange essence (optional)
- 6 squares of chocolate to melt and decorate

Method

1. Prepare the cupcake tins by greasing thoroughly or using paper/silicone cases.
2. Set the oven to preheat at 170 degrees.
3. Put the egg, flour, sugar, cocoa powder, margarine or butter, grated rind of the mandarin (leave the juice for later) and the mayonnaise in a large bowl and whisk gently until everything is thoroughly combined. Then mix at a high speed for about 30 seconds. This is the time to add the orange essence if using.
4. Use an ice cream scoop to make all cakes equally sized, otherwise use a spoon and place some mixture in each of the cupcake cases. Bake for about 15-17 mins, until they spring back to the touch or a skewer comes out clean.
5. Prick with a fork or end of skewer and pour a teaspoon of the mandarin juice on to each cake as soon as they come out of the oven. Let cool.
6. Decorate with melted chocolate if desired. A Terry's chocolate orange works really well!