

Rich Brownie Cupcakes

- 1 cup (2 sticks) unsalted butter
- ½ cup cocoa
- ½ cup sugar
- 1 cup packed brown sugar
- 3 eggs
- 1 teaspoon vanilla
- 1 cup flour
- 1 cup chopped pecans



Preheat oven to 350°.



Place paper baking cups in 16 muffin cups. Melt butter in large saucepan, stir in cocoa and stir until smooth. Add sugar and brown sugar, mix well and remove from heat.



Add eggs and vanilla and beat well. Stir in flour and pecans until they blend well. Fill prepared muffin cups about three-fourths full.



Bake for 21 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely on wire rack. Yields 16 cupcakes.

Decorations:

- 1 (12 ounce) container ready-to-serve chocolate frosting
- 1 (2 ounce) bottle candy confetti, optional



Use a pastry bag fitted with a closed star tip number 28 or 30. Squeeze bag evenly around cupcake from outside to inside. Sprinkle frosting with candy confetti.

