

Oreo cupcakes

Ingredients

$\frac{3}{4}$ cup plain flour	1 egg
$\frac{1}{4}$ cup cocoa	$\frac{1}{4}$ cup vegetable oil
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ teaspoon baking soda	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ teaspoon baking powder	$\frac{1}{2}$ cup hot water
$\frac{1}{4}$ teaspoon salt	

Method

1. Preheat oven to 170 degrees or 3
2. Put the cupcake patties in the muffin tray. (6 Cupcake patties)
3. Put an Oreo in the bottom of each one cupcake patty.
4. Mix the flour, cocoa, sugar, baking soda, baking powder and salt in a large mixing bowl using a wire whisk.
5. Add the eggs, oil, vanilla and milk and mix well until thoroughly combined. Add the hot water and mix until combined.
6. Pour the batter $\frac{3}{4}$ of the way in the muffin tray (it will be very liquid).
7. Bake for 15 minutes.