

Bunny Tails (Mini Chocolate Fudge Cup Cakes with Fairy Floss)



Serves	30
Prep time	45 minutes
Cook time	20 minutes
Total time	1 hours, 5 minutes
Allergy / Intolerance	Artificial Additives , Artificial Colours , Glutamates , Preservatives , Salicylates , Wheat
Suitable for	Amines Challenge , Gluten Free , RPAH Elimination Diet - Amines Allowed , RPAH Elimination Diet – Very High Chemical
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Birthday Party , Special Occasions

Ingredients

- 1 packet Melinda's Gluten Free Goodies Heavenly Chocolate Fudge Brownie mix
- 120g unsalted butter
- 2 Extra large eggs
- 1 packet Allergy Train Fairy Floss
- 15 Pieces/Squares dark cooking chocolate

Directions

1. Preheat the oven to 180 C. Prepare a tray with 30 mini cup cake pans.
2. Prepare the brownie mix as per the instructions on the packet. Divide the mixture evenly into the cup cake pans (1 large teaspoon per cake pan).
3. Place in the oven and bake for 18 minutes. Allow to cool.
4. Melt the cooking chocolate and place a small dollop on top of each cup cake. Pull off a piece of fairy floss and place on top of the chocolate.
5. Store in an airtight container until ready to eat.

Note

Very High Amines, Low Salicylate, Low Glutamate, Gluten Free

Notes:

The cup cakes can be made one day in advance, but the fairy floss should be attached as close as possible to serving time.

Bunny Tails can also be made with your favourite chocolate fudge/cake/muffin recipe.