



This recipe was crafted by women and girls in our Thailand baking school who have learned cooking as a trade so they can provide for their families outside of the red-light district. Learn more at [worldhelp.net/freedom](http://worldhelp.net/freedom).

## INGREDIENTS

7 Tbsp Dark Cooking  
Chocolate 70%, chopped

6 Tbsp Unsalted Butter

$\frac{3}{4}$  cup Granulated Sugar

$\frac{1}{2}$  cup All-Purpose Flour

3 Tbsp Cocoa Powder

2 Egg Whites

2 Egg Yolks

$\frac{1}{4}$  tsp Salt

## Fudgy Brownie Cupcakes

1. Preheat oven to 350 degrees.
2. Combine flour, cocoa powder, and salt in a bowl, set aside.
3. Melt chocolate and butter over low heat, using a double boiler technique (place ingredients in a glass or metal mixing bowl, fitted on top of a saucepan filled with 1 inch boiling water). Gently melt on low simmering heat and stir with a spatula until melted. Remove from heat.
4. Once chocolate is slightly cooled, mix in egg yolks by hand. Then add flour slowly and hand mix until combined.
5. Beat egg whites and sugar with mixer until a meringue with soft peaks form.
6. Gently fold meringue into chocolate and flour mixture, a third at a time, until combined.
7. Pour into lined or lightly greased cupcake pan, bake for approximately 22 minutes.