Dumle Brownie Cupcakes with Chocolate Fudge Frosting
(makes 16)

250 g dark chocolate
200 g butter
3 eggs
2½ dl sugar
2½ dl flour
1 bag Dumle caramel (15 pieces)

Frosting:
150 g butter
120 g dark chocolate
160 g icing sugar
1½ tsp liquid vanilla

1. Melt chocolate and butter, let it cool.
2. Whisk together eggs and sugar well.
3. Sift in flour and blend in with chocolate/butter mix carefully, do not stir too much.
4. Pour into 16 paper muffin cups.
5. Cut Dumle caramels into smaller pieces and press into the muffins.
6. Bake in the middle of the oven at 200C for 15-20 minutes.

Frosting:
1. Melt chocolate, let it cool.
2. Whisk butter, vanilla and icing sugar together.
3. Add chocolate and whisk till fluffy.

Decorate the cold cupcakes with the frosting.