CHOCOLATE CUPCAKE RECIPE

Bakers Buzzin
CHILDREN. LOVE. COOKING.

Ingredients

1/2 cup (1 stick) unsalted butter, at room temperature

1/4 cup + 2 Tbsp unsweetened cocoa powder

1 cup all-purpose flour, spooned and leveled

1/2 tsp baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

3/4 cups sugar

1 teaspoons pure vanilla extract

1 large egg plus 2 Tbsp whisked egg for a total of 1 1/2 eggs, at room temperature

3/4 cup milk

Instructions

- Heat oven to 325°F.
- In a medium bowl, whisk together the flour, cocoa, baking powder, baking soda, and salt; set aside.
- Beat the butter and sugar on medium-high until fluffy, 2 to 3 minutes.
- Beat in the vanilla, then the eggs, scraping down the sides of the bowl as necessary.
- Add a third of the flour mixture, then beat just until mixed on low.
- Add half of the milk and beat again just until mixed.
- Repeat pattern with another third of the flour, the rest of the milk, then end with the flour, beating just until mixed each time. (do not over mix).
- Use a cookie scoop to scoop the batter to the prepared cupcake pans. Bake 20-25 minutes until a toothpick inserted in the center comes out clean.
- Cool the cupcakes in the pans for 5 minutes, then transfer to a rack to cool 5 - 10 more minutes.
- Decorate with your favorite frosting and toppings. Enjoy!

Makes approximately 12 cupcakes