

Chocolate Cupcakes

Ingredients

14 cupcakes

- 3/4 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large eggs, at room temperature*
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1/3 cup vegetable or canola oil
- 2 teaspoons pure vanilla extract
- 1/2 cup whipping cream

Ingredients chocolate buttercream

- 1 cup unsalted butter, softened to room temperature
- 3 and 1/2 cups icing sugar
- 1/2 cup unsweetened natural or dutch-process cocoa powder
- 3 Tablespoons heavy cream or milk
- 1/4 teaspoon salt
- 2 teaspoons pure vanilla extract

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Let's do it!

Instructions:

Preheat the oven to 350°F

In a large bowl whisk the flour, cocoa powder, baking powder, baking soda, and salt together until thoroughly combined.

In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, cream, and vanilla together until combined. Pour half of the wet ingredients into the dry ingredients. Gently whisk for a few seconds. Repeat with the remaining wet ingredients Stir until combined.

Pour or spoon the batter into the cupcakes liners. Fill only halfway

Bake for 18 minutes, or until a toothpick inserted in the center comes out clean. Allow cooling completely before frosting.

Instructions buttercream

With a handheld or stand mixer beat the butter on medium speed until creamy Add powdered sugar, cocoa powder, heavy cream, salt, and vanilla extract. Beat on first low speed first and then increase to high speed.