

Chocolate Cupcakes

INGREDIENTS:

1 ½ cups	Flour, all-purpose
1 cup + 2 tbsps	Sugar
½ teaspoon	Salt
½ teaspoon	Baking Powder
1 teaspoon	Baking Soda
¾ cup	Cocoa Powder

½ cup	Milk
½ cup	Vegetable Oil
½ cup	Coffee - hot
1	Egg
1 teaspoon	Vanilla Extract

INSTRUCTIONS:

1. Preheat the oven to 325°F. Lightly grease the muffin pan or line with baking cups.
2. Add all of the dry ingredients to a large mixing bowl. With an electric mixer, beat the dry ingredients on low until well combined.
3. With the mixer on low, slowly add the milk, vegetable oil and coffee. Turn the mixer up to medium and beat for 2 minutes.
4. Add the egg and vanilla and mix on medium for an additional minute.
5. Divide the batter into the muffin cups.
6. Bake for about 25-30 minutes or until the top of the cupcake springs back when touched lightly. Let the cupcakes cool in the pan for at least 10 minutes before removing them. Cool the cupcakes completely before topping with buttercream.

Chocolate Buttercream Icing

INGREDIENTS:

1 cup	Butter, unsalted - softened
3½ cups	Confectioners Sugar
½ cup	Cocoa Powder

½ teaspoon	Salt
2 teaspoons	Vanilla Extract
¼ cup	Heavy Cream

INSTRUCTIONS:

1. In a medium bowl, with an electric mixer on medium speed, cream the butter until light and fluffy.
2. Sift the confectioners sugar, cocoa powder and salt into the mixing bowl. Mix the ingredients on low until the dry ingredients are well mixed.
3. Add the vanilla extract and heavy cream and beat for 2-3 minutes on medium speed. You can adjust the consistency of your buttercream but thickening with more confectioners sugar or thinning it with more heavy cream.
5. Spread or pipe on cooled cupcakes.



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