

Chocolate Cupcakes:

Makes 12 cupcakes.

- 50 g unsweetened cocoa powder (natural or Dutch-processed)
- 240 ml boiling hot water or hot coffee
- 175 g all-purpose flour
- 1 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- 113 g unsalted butter, at room temperature
- 200 g granulated white sugar
- 2 tsp pure vanilla extract
- 2 large eggs, at room temperature



Chocolate Fudge Frosting:

- 115 g unsweetened chocolate, coarsely chopped
- 150 g unsalted butter, at room temperature
- 160 g powdered sugar, sifted
- 1½ tsp vanilla extract

Cupcakes:

1. Preheat oven to **175°C**. Lightly spray, or line 12 muffin cups with paper liners.
2. In a small bowl, stir the unsweetened **cocoa powder** with the **boiling hot water** (or **hot coffee**) until smooth. Let cool to room temperature.
3. In another bowl, whisk the **flour** with the **baking powder**, **baking soda**, and **salt**.
4. In the bowl of a stand mixer, fitted with the paddle attachment, beat the **butter** until smooth.
5. Add the **sugar** and **vanilla** and beat, on medium high speed, until light and fluffy.
6. Add the **eggs**, one at a time, beating until fully incorporated. Scrape down the sides and bottom of the bowl as needed.
7. Add the **flour mixture** (in three additions) alternately with the **cocoa mixture** (in two additions), beginning and ending with the flour mixture. Beat only until the ingredients are incorporated.
8. Fill each muffin cup about 3/4 full with batter and **bake for about 18 - 20 minutes** or until risen, springy to the touch, and a toothpick inserted into a cupcake comes out clean. (Do not over bake or the cupcakes will be dry.)
9. Remove from oven and place on a wire rack to cool. Once the cupcakes have completely cooled, cover with the Chocolate Frosting.

Chocolate Frosting:

1. Melt the **chocolate** in a heatproof bowl placed over a saucepan of simmering water. Remove from heat and let cool to room temperature.

2. In the bowl of a stand mixer, fitted with the paddle attachment, beat the **butter** until smooth and creamy.
3. Add the **sugar** and **vanilla** and beat until it is light and fluffy. Scrape down the sides and bottom of the bowl as needed.
4. Add the **chocolate** and beat on **low speed** until incorporated.
5. Increase the speed to **medium-high** and beat until frosting is smooth and glossy.

Nutrition per cupcake (12 cupcakes):

Kcal: 510 | Protein: 6.5 g | Fat: 36 g | Sat. Fat: 21 g | Carbs: 47 g | Sugars: 36 g | Fiber: 3 g | Sodium: 210 mg