



kitchen collage

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MON-FRI 10-5:30 / SAT 9-5

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### **Chocolate Cupcakes**

Makes 16 standard cupcakes or 12 standard and 12 mini cupcakes.

1-3/4 cups all-purpose flour  
1/4 cup unsweetened cocoa powder  
3/4 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1-1/2 sticks (12 tablespoons) unsalted butter, softened  
3/4 cup lightly packed brown sugar  
2 large eggs  
2 ounces unsweetened chocolate, melted  
1 cup buttermilk  
1 teaspoon vanilla extract

1. Preheat the oven to 350°F. Line the muffin cups with paper liners.
2. Whisk together the flour, cocoa powder, baking soda, baking powder, and salt in a medium bowl. In another medium bowl, with an electric mixer on high, beat the butter and sugar until light and fluffy, about 3 minutes.
3. Add the eggs, one at a time, beating well after each addition. Beat in the melted chocolate. Reduce the speed to low and add the flour mixture alternately with the buttermilk in batches, beginning and ending with the flour mixture and beating just until blended. Stir in the vanilla.
4. Spoon half of the batter into a ziplock bag. Snip a 1/4-inch corner from the bag and fill the paper liners two-thirds full. Repeat with the remaining batter. Bake until golden and a toothpick inserted in the center comes out clean, 15 to 20 minutes. Remove the cupcakes from the baking pan, place on a wire rack, and allow to cool completely.