

Chocolate Cupcake Recipe www.easy-cake-recipes.com

Ingredients:

- 1 1/3 cups all-purpose flour
- 2/3 cup unsweetened cocoa
- 1 1/2 teaspoons baking powder
- 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup whole milk
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups sugar
- 10 tablespoons butter or margarine, softened
- 2 large eggs

Instructions:

1. Preheat oven to 350°F. Line twenty-four 2 1/2 inch muffin pan cups with fluted paper liners.
2. On waxed paper, combine flour, cocoa, baking powder, baking soda, and salt. In a 2-cup liquid measure, mix milk and vanilla and set aside.
3. In a large bowl, with your mixer set at low speed, beat sugar and butter just until blended. Increase speed to high; beat 3 minutes or until mixture is light and creamy. Reduce speed to low; add eggs, one at a time, beating well after each addition.
4. Add flour mixture alternately with the milk mixture, beginning and ending with the flour. Beat just until combined.
5. Spoon batter into muffin pan cups. Bake 22-25 minutes or until a toothpick inserted in the center of the cupcakes comes out clean. Immediately remove cupcakes from the pans and cool completely on wire rack.
6. When the cupcakes are cool, frost with your favorite icing. Our choice would be fudge!