



The Best Chocolate Cupcakes!

This chocolate cupcake recipe promises to deliver the ultimate chocolate cupcake fantasy of your dreams

Because here's the thing...chocolate means something different to every one!

Do you prefer a rich, dark and intense explosion of chocolate with hints of coffee, or are you looking for a light, airy malted milk chocolate flavour ?

Why is this recipe killer good? - Because a variety of cocoa powders, chocolate and coffee can be used to match the chocolate cupcake profile and intensity to your liking.

Just use our Cooking Gods chart with our handy measuring cups and spoons to choose your own chocolate cupcake adventure! The deep and compact head size of each measuring spoon means they can easily fit into those narrow cocoa and coffee containers, helping you to become more 'God Like' - and of course, "Cup Cake Genius" - in the kitchen!
How do you like your cupcakes?

Makes 16 cupcakes

Preparation time: 33 minutes.

Bake time: 18 minutes

Ingredients:

1 cup All Purpose flour

½ teaspoon salt

½ teaspoon baking powder

½ cup cocoa powder - See Table below

¼ cup butter, unsalted

1 cup sugar

½ cup (2.oz) chocolate - See Table below

2 egg yolks, large

2 eggs, large

½ cup + 1 tablespoon oil, vegetable or grapeseed

2 teaspoons vanilla extract

1/3 cup sour cream, full – fat

½ cup water, room temperature - (You can replace water with brewed coffee)

1 teaspoon coffee granules - Add to dry ingredients if used - See Table below

1. Measure 1 cup flour, ½ tsp salt, ½ tsp baking powder and ½ cup cocoa powder into a sieve that is set over a medium mixing bowl.
2. Shake the sieve into the bowl until empty.
3. Remove the sieve and use a spoon to mix the sifted ingredients thoroughly together in the bowl.
4. Set the bowl of dry ingredients aside.
5. Use a hand held or stand mixer to beat ¼ cup butter and 1 cup sugar together for at least 3 minutes or until the mixture is fluffy and whiter.
6. Use a microwave or double boiler to melt ½ cup (2.oz) chocolate in a small bowl. If using a microwave, open it every 5 seconds to check the chocolate and give it a quick stir as chocolate can burn quickly and easily.
7. Set chocolate aside to cool once melted.
8. In the meantime, preheat the oven to 350 F.
9. Separate 2 eggs, and add the yolks into the sugar and butter mixture as well as 2 whole eggs.
10. Add ½ cup + 1 tablespoon oil, 2 teaspoons vanilla and 1/3 cup sour cream and continue mixing.

11. Combine ½ cup of water using 1 teaspoon of instant coffee granules, stir together and add this to your mixing bowl. Just use ½ cup of water if coffee is not an option.
12. Don't forget to add your cooled, melted chocolate to the bowl and continue to mix.
13. Turn your mixer to low, and slowly add your bowl of dry ingredients about 1 cup at a time. The cupcake batter will be smooth with no lumps remaining when ready.
14. Grease a cupcake baking tin or use cupcake liners. Spoon batter into each cupcake space until each one is about 2/3 full.
15. Bake for 18 minutes or until done. Check by inserting a toothpick into the middle of a cupcake and make sure it comes out clean.
16. Cupcakes taste best when allowed to cool to room temperature

Your Special Blend Formula Table

	1/2 cup of cocoa	1/2 cup/2oz chocolate	coffee
Sweet with Milky Chocolate Flavor	Nestle Toll House Cocoa, Nestle Milo Chocolate Malt Beverage, Hershey's Cocoa, Natural	Trader Joe's Fair Trade Organic Belgian Milk Chocolate Bar, Green & Black's Organic Milk Chocolate Bar Cadbury's Dairy Milk Chocolate Bar	No coffee, substitute with ½ cup water
Less Sweet with Moderate Chocolate Flavor	Trader Joe's Cocoa Powder, Unsweetened, Ghirardelli Chocolate Baking Cocoa	Baker's Semi-Sweet Baking Chocolate Squares, Toll House Semi Sweet Morsels	½ cup coffee: Starbucks Via Instant Blonde Roast Coffee
Deep, Dark Chocolate Flavor	Cacao Barry Hershey's Cocoa, Special Dark	Enjoy Life Dark Chocolate Mega Chunks, Hershey's Unsweetened Chocolate Baking Bar	½ cup coffee: Starbucks Via Instant Dark Roast Coffee