

# *Idiot's Kitchen Recipe – Chocolate Cupcakes*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Café Latté in St. Paul, MN



Ingredients:

### **For the cake:**

1 egg, slightly beaten  
1 cup buttermilk  
2/3 cup vegetable oil (like canola oil)  
2 cups flour  
1¾ cups sugar  
½ cup unsweetened cocoa powder (like Hershey's)  
1 Tablespoon baking soda  
1 teaspoon salt  
1 cup hot brewed coffee

### **For the icing:**

1 cup sugar  
½ cup whole milk  
6 Tablespoons unsalted butter  
1 (12 oz) package semi-sweet chocolate chips

Preheat the oven to 350 degrees.

In a small bowl, combine one slightly beaten egg, 1 cup buttermilk, and 2/3 cup vegetable oil. Whisk to combine and set aside. In a large bowl or the bowl of an electric mixer, combine 2 cups flour, 1¾ cup sugar, ½ cup unsweetened cocoa, 1 Tablespoon baking soda, and 1 teaspoon salt. Stir to combine the dry ingredients.

With the mixer on the lowest speed, slowly add the buttermilk mixture and stir to combine. Pour in 1 cup of hot brewed coffee, turn the mixer up to medium, and beat until well combined.

Insert paper cupcake/muffin liners into a muffin tin. Fill each liner ¾ full with batter using a 1/3 cup measuring cup. Bake at 350 degrees for 15 minutes or until a toothpick inserted into the center comes out clean. This recipe makes 22 cupcakes but can also be used to make a 2 or 3 layer cake or a sheet cake. Adjust the cooking times accordingly.

For the icing: Combine 1 cup sugar, ½ cup milk, and 6 Tablespoons of butter in a medium saucepan over medium high heat. Whisk continually until the mixture comes up to a rolling boil. When the liquid is boiling take it OFF the heat and whisk in 1 (12 oz) bag of semi-sweet chocolate chips. Allow the icing to cool in the pan for 20 minutes, stirring occasionally, until it thickens to a spreading consistency. (This will still be quite a bit runnier than standard frosting.) Use a spatula or knife to top each cupcake with the icing.

Refrigerate for 1 hour to allow the icing to set up. For the best flavor, when ready to serve, take the cupcakes out of the refrigerator for 15 minutes to allow them to come back up to room temperature.