



## Chocolate Mayonnaise Cupcakes

*Adapted from Bon Appetit*

BAH Note: In addition to being a serious math slacker, I'm also a notorious rule breaker. Bon Appetit's recipe said not to use more than a 61% cacao chocolate. I had, and used, 70% cacao bittersweet chocolate and didn't experience any problems. As I mentioned above, we also forgot to add the brown sugar. While leaving it out didn't break the recipe, I recommend you use it. Should you want to make the layer cake version of this recipe, check out the original recipe [here](#).

- 1 ounce bittersweet chocolate, chopped
- 1/3 cup unsweetened cocoa powder
- 3/4 cup boiling water
- 1 1/4 cup plus 2 tablespoons all purpose flour
- 1/2 teaspoon plus 1/8 teaspoon baking soda
- 1/8 teaspoon baking powder
- 1/2 cup sugar
- 1/2 cup brown sugar, packed
- 3/4 cup mayonnaise (not reduced fat or fat free)
- 1 egg
- 1/2 teaspoon vanilla extract

Heat the oven to 350 degrees and line a cupcake pan with 12 liners.

Combine the bittersweet chocolate and cocoa powder in a medium bowl. Add the boiling water and whisk to combine until the chocolate is melted and the mixture is smooth.

Combine the flour, baking soda, and baking powder in a second medium bowl and whisk to combine.

In the bowl of a stand mixer fitted with a paddle attachment, beat the mayonnaise with the white and brown sugars until thoroughly combined, approximately 2 to 3 minutes. Add the egg and vanilla and beat until fully incorporated. Add the flour mixture and the chocolate mixture, alternating between the two, beginning and ending with the flour, scraping down the sides of the bowl as necessary.

Divide the batter into the cupcake liners and bake for 15 to 20 minutes, or until a tester inserted in the center comes out clean, rotating the pan after 10 minutes. Cool the pan on a rack for ten minutes and then turn the cupcakes out and cool completely.

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*chocolate mayonnaise cupcakes* was posted by wendi on 29 July 2010 at [bonappetithon.com](http://bonappetithon.com)