



Emergency Cupcakes

Adapted from [Abby Dodge](#)

- 1 cup all purpose flour
- 1/2 cup natural unsweetened cocoa powder
- 1 cup sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup hot water
- 1/2 cup vegetable oil
- 1 1/2 teaspoons vanilla extract
- 1 egg

Heat the oven to 350 degrees and line a muffin tin with paper or foil liners.

Whisk together the flour, cocoa, sugar, baking soda and salt in a medium bowl until well combined. Combine the water, oil, and vanilla in a measuring cup or small bowl and add to the dry mixture. Add the egg and stir until blended, about 1 minute.

Using an ice cream disher, fill each liner about 3/4 full of batter. Bake for 19 to 20 minutes or until a toothpick inserted in the center comes out cleanly.

Let cool in the pan for 10 minutes before turning the cupcakes out and placing them on a rack to cool completely.

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