



Clodagh's Mint Chocolate Cupcakes

Adapted from [Clodagh's Kitchen Diaries](#)

BAH Note: If you don't have self rising flour in your pantry, you can substitute 1 cup all purpose flour + 1 1/2 teaspoons baking powder + 1/4 teaspoon salt. My cupcakes sank in the middle as they cooled....that could have been my doing or not....I just used the frosting to camouflage that and nobody was the wiser.

- 3/4 cup plus 2 tablespoons self rising flour
- 1/2 teaspoon baking powder
- 2 tablespoons cocoa powder
- 1 stick butter
- 1/2 cup plus 2 tablespoons superfine sugar
- 2 eggs
- 1/2 teaspoon mint extract
- 2 ounces mini chocolate chips

Heat your oven to 350 degrees and line a muffin tin with 9 or 10 baking cups.

In a medium bowl, whisk together the flour, baking powder, cocoa powder, and chocolate chips.

In a separate bowl, cream the butter and sugar together until light and fluffy. Add the eggs one at a time, beating until thoroughly combined before adding the next one. Add the mint extract and then use a spatula to fold in the flour mixture until combined.

Divide the batter among the baking cups and bake for 20 minutes, or until a tester inserted in the center of the cupcakes comes out clean. Cool in the muffin tin for 5 minutes before turning the cupcakes out and cooling completely on a rack.

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