



## Easy Chocolate Cupcakes

Adapted from [Smitten Kitchen](#)

I'm already planning on making these for Miss Libby's birthday. They are what my memory says is a perfect birthday cake...moist, tender, and frosted with indulgence. Seriously, my frosting was almost too sweet because for some reason I only used 1 ounce of unsweetened chocolate. For more balance, use the full 2 ounces.

BAH Note: According to The Smitten, this makes one dozen cupcakes or one 8 OR 9 inch cake, so plan accordingly. The Smitten also provided both volume and weight measures, so they are below. But if you ask me, it's so much easier to weigh out your dry ingredients....because hello, precision. But you use what you're most comfortable with.

### Cake

- 6 tablespoons (85 grams) butter, at room temperature
- 3/4 cup (145 grams) firmly packed brown sugar
- 2 tablespoons (25 grams) granulated sugar
- 1 large egg + 1 large egg yolk
- 3/4 cup buttermilk
- 1 teaspoon vanilla extract
- 1/2 cup (41 grams) Dutch cocoa powder
- 1 cup (125 grams) all-purpose flour
- 1/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon kosher salt

### Frosting

- 2 ounces (55 grams) unsweetened chocolate, melted and cooled
- 1 1/2 cups (180 grams) powdered sugar (sifted if lumpy)
- 1/2 cup (4 ounces or 115 grams) butter, at room temperature
- Pinch of fine sea salt
- 1 tablespoons cream, milk, or half and half
- 1/2 teaspoon vanilla extract

Heat oven to 350 degrees, place paper liners in a cupcake pan, and lightly grease the top of the pan with a little butter to help get the baked cupcakes out with minimal resistance. Combine the

flour, cocoa powder, baking soda, baking powder, and salt in a medium bowl and stir with a fork or whisk to combine and break up any clumps of cocoa powder.

In the workbowl of your stand mixer, cream the butter and brown sugar on medium speed until fully combined and fluffy. Reduce speed to low and add the egg, egg yolk, and vanilla and mix. Add the buttermilk and mix until combined. The batter might look curdled at this point, and that's ok.

Slowly add the flour mixture and mix on low speed until almost just combined. Scrape down the sides of the bowl and give the batter a final mixing by hand to make sure there are no dry streaks of flour hiding at the bottom.

Spoon or scoop the batter into the prepared muffin tin and bake for 18 to 22 minutes, until a toothpick inserted into the center comes out clean. Let cool for 10 minutes in the pan and then flip the cupcakes out onto a rack to cool completely before frosting.

Combine the melted chocolate, salt, and butter in a medium bowl and use a hand mixer to beat until smooth. Add the powdered sugar and mix on low speed until fluffy. Add the milk/cream/half and half to thin the frosting till it's to your liking and then turn up the speed on your mixer for a minute for maximum frosting fluffiness.

Spoon or spread the frosting onto the cooled cupcakes and try not to gobble them down all at once....easier said than done.

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