

Signature Chocolate Cupcakes



Prep time:
30 minutes

Cook time:
20 minutes

Serves:
Makes 12

Ingredients

For the chocolate cupcakes:

- 180g golden caster sugar
- 150g self raising flour
- 30g **MENIER** 100% Cocoa Powder
- 75ml vegetable oil
- 200ml buttermilk
- 2 medium eggs, beaten into a jug

For the chocolate buttercream:

- 200g salted butter, room temp
- 400g icing sugar
- 30g **MENIER** 100% Cocoa Powder
- 3 tbsp milk
- 100g **MENIER** Milk Chocolate
- 2 tbsp boiling water

For the decoration:

- 20g **MENIER** Milk Chocolate

Method

1. Preheat the oven to 160°C fan / 180°C conventional.
2. Line a 12-hole cupcake tray with cases. *TIP: to prevent the cases from getting soggy, first fill the holes with a layer of uncooked rice, then line with cupcake cases. This will soak up the excessive moisture at the bottom of the cupcakes.*
3. In a large bowl, stir the sugar, flour and cocoa powder together.
4. Add the oil, buttermilk and beaten eggs, and whisk everything together to make a smooth chocolate cake mixture.
5. Divide evenly between the cases, filling each one $\frac{3}{4}$ full.
6. Bake for 20 minutes until risen and springy to the touch. Transfer to a wire rack and leave to cool completely.
7. To make the buttercream, first break up the milk chocolate into a bowl and microwave for 60 seconds or until melted and smooth. Set aside and leave to cool.
8. Use an electric mixer to beat the butter until soft, pale in colour and fluffy. Sift in the icing sugar and cocoa powder and add the milk. Beat again until the buttercream is smooth. Now pour in the melted milk chocolate and fold into the buttercream until combined. *TIP: adding the boiling water will make the buttercream creamier and silkier.*
9. Spread or pipe the buttercream on top of the cupcakes, grate some chocolate on top then tuck in and enjoy!

Your Signature Chocolate Cupcakes with keep in an airtight container, at room temperature, for up to 5 days.

Recipe and photography created by @jessie.bakes.cakes