

Chocolate Cupcakes With Chocolate Cream Frosting

Yield: 1 dozen cupcakes

Cupcake Ingredients:

1 and 1/2 cups all-purpose flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon kosher salt
1/3 cup cocoa powder
1 tablespoon instant coffee granules
1/4 cup canola oil
1/4 cup apple or pear sauce
1 cup water
1 teaspoon pure vanilla extract
1 tablespoon white vinegar

Frosting Ingredients:

2 and 1/2 cups confectioner's sugar
6 tablespoons unsweetened cocoa powder
1 stick (1/4 cup) unsalted butter, softened
2 tablespoons milk
1 teaspoon pure vanilla extract



- Step 1:** Pre-heat oven to 325°F. Prepare a muffin tin with paper cups.
- Step 2:** In a medium-size bowl whisk all dry ingredients together – flour, sugar, baking soda, salt, cocoa powder and coffee granules.
- Step 3:** In another medium-sized bowl mix canola oil, applesauce, water, vanilla extract and vinegar together.
- Step 4:** Add dry ingredients to the wet and stir until just combined. Do not over mix.
- Step 5:** Using a medium-size scooper, carefully scoop the batter and distribute it evenly among the 12 cups. You may have a couple extra cupcakes depending on the size of your scooper and pan.
- Step 6:** Bake for 25 minutes, rotating the pan half-way through, or until a toothpick inserted in the center comes out clean.

For the Frosting...

- Step 1:** In a medium-sized bowl sift together the confectioner's sugar and cocoa powder and set aside.
- Step 2:** In the bowl of an electric mixer cream butter until smooth, then gradually add half of the sugar-cocoa mixture and 1 tablespoon milk. Add the rest of the sugar-cocoa and the rest of the milk and vanilla and beat until smooth. If it's too thick you can add more milk – one tablespoon at a time. Alternatively, you can add one tablespoon of sugar at a time if it's too loose.
- Step 3:** Place frosting into a gallon-size Ziploc bag with the corner cut out and a pastry tip fitted to the inside of the bag. Pipe away!! Recipe yields enough frosting to pipe 12 cupcakes.