

Chocolate Cupcakes

Rich, moist chocolate cupcakes topped with creamy chocolate frosting. Perfect for birthdays and special occasions. Easy homemade recipe!

20 min

PREP

20 min

COOK

40 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Chocolate Cupcakes

Ingredients

- 3 cup flour
- 1 cup cocoa powder
- 1 cup granulated sugar
- 3 cup unsalted butter
- 2 egg
- 3 tbsp heavy cream
- 1 cup buttermilk
- 1 cup water
- 1 tsp baking soda
- 3 tsp baking powder
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Line 8 muffin cups with paper liners or grease with butter.
- 2 Mix dry ingredients**

Whisk together 1 cup flour, 3 tablespoons cocoa powder, 1 teaspoon baking soda, and 1 teaspoon salt in a medium bowl until evenly combined.
- 3 Combine wet ingredients**

Beat 2 eggs in a large bowl until smooth. Add 1 cup sugar, 1 cup milk, and 1 cup vegetable oil, whisking until well combined and sugar begins to dissolve.
- 4 Add the dry ingredient mixture to the wet ingredients.** Stir with a wooden spoon until just combined and no streaks of flour remain, about 30 seconds.
- 5 Fill and bake**

Divide batter evenly among prepared muffin cups, filling each about 2/3 full. Bake for 18-22 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs.
- 6 Cool cupcakes in the pan for 5 minutes, then transfer to a wire rack to cool completely before frosting, about 30 minutes.**

Tips

Bring all ingredients to room temperature before mixing for better incorporation and smoother batter.

Sift cocoa powder and flour together to eliminate lumps and ensure even distribution throughout the batter.

Use an ice cream scoop or large spoon to fill cupcake liners evenly, filling each about $\frac{2}{3}$ full for consistent results.

Test doneness with a toothpick inserted in the center—it should come out with just a few moist crumbs attached.

Cool cupcakes in the pan for 5 minutes before transferring to a wire rack to prevent breaking.

Ensure cupcakes are completely cool before frosting to prevent melting and sliding.

For professional-looking frosting, use a piping bag with a star tip or offset spatula for smooth finishes.

Add a pinch of espresso powder to enhance chocolate flavor without adding coffee taste.