

Chocolate Cupcakes by Lynn's Recipes



Lynn demonstrates how to make a basic chocolate cupcake. These are super easy and delicious and suitable for a dessert or snack. From Martha Stewart.

Ingredients:

- $\frac{3}{4}$ cup unsweetened cocoa powder
- $\frac{3}{4}$ cup all purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup (1-1/2) sticks) unsalted butter, room temperature
- 1 cup sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup sour cream

Preheat oven to 350°. Line a 12-cup muffin tin with paper liners.

In a medium bowl, sift together cocoa, flour, baking powder, and salt. Set aside. In a mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. With mixer on low speed, add flour mixture in two batches, alternating with the sour cream and beginning and ending with the flour.

Pour batter into cups, filling each $\frac{3}{4}$ full. Bake 20-25 minutes or until a toothpick inserted in center comes out clean.

Cool in pan 5 minutes and then transfer to a wire rack to cool completely. Frost as desired.

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