

Chocolate Cupcakes With Strawberry Buttercream Frosting by Lynn's Recipes



From scratch chocolate cupcakes that are super tasty. This recipe makes 12 cupcakes.

Ingredients:

- 1 stick (8 Tablespoons) butter, cut in 4 pieces
- 2 ounces bittersweet chocolate, chopped
- $\frac{1}{2}$ cup cocoa powder
- $\frac{3}{4}$ cup all purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon baking powder
- 2 large eggs
- $\frac{3}{4}$ cup sugar
- 1-1/2 teaspoons vanilla extract
- 1/8 teaspoon salt
- $\frac{1}{2}$ cup (4 ounces) sour cream

Adjust oven rack to middle position and preheat oven to 350°. Line a standard size muffin pan with baking cup liners and set aside.

Combine butter, chocolate pieces and cocoa in a medium heat proof bowl. Set bowl over saucepan containing water and heat until butter and chocolate are melted. Whisk until smooth and combined. Set bowl aside to cool. Whisk flour, baking soda, and baking powder in a small bowl to combine and set aside. In a second medium bowl, whisk eggs to combine and then add sugar, vanilla and salt. Whisk until fully incorporated. Add chocolate mixture and whisk until combined. Add about 1/3 of flour mixture over the chocolate mixture and whisk until combined. Add the sour cream and whisk to incorporate, then add the remaining flour mixture and whisk to

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combine. Divide batter evenly into muffin cups. Bake for 15-20 minutes until toothpick or cake tester comes out clean. Cool on wire rack until completely cool and frost as desired.

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