

# Chocolate Cupcakes

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| 30 cupcakes | Ingredients  |
|-------------|--|
| 6 ounces    | Butter, room temperature or Shortening, or combination |
| 2 cups      | Sugar  |
| 2           | Eggs   |
| 1 tsp       | Vanilla  |
| 2 1/2 cups  | Flour  |
| 1/2 cup     | Cocoa  |
| 2 tsp       | Baking soda  |
| 1 tsp       | Salt   |
| 1 cup       | Buttermilk (see notes)                                 |
| 1 cup       | Boiling water  |
|             |  |
|             |  |
|             |  |

## Method

1. Whisk together flour, cocoa, baking soda and salt. I usually sift cocoa to remove the clumps.
2. Cream butter or shortening, and sugar until light & fluffy.
3. Beat in eggs one at a time. Beat in vanilla.
4. Mix in flour in four parts, alternating with the buttermilk.
5. Stir in half the water by hand, and then stir the remaining water just until incorporated.
6. Scoop batter into muffin papers, about 2/3 full.
7. Bake at 350° 20-35 minutes, until the center springs back and a pick inserted in the center comes out clean.
8. Allow the cupcakes to cool for 5 minutes and then remove from pan. Allow the cupcakes to cool completely.
9. Finish with your favorite icing or frosting.

# Fudge Icing

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|           | Ingredients              |
|-----------|--------------------------|
| 15 ounces | Sweetened condensed milk |
| 1 T       | Water                    |
| pinch     | Salt                     |
| 2 ounces  | Unsweetened chocolate    |
| 1 tsp     | Vanilla                  |
|           |                          |

## Method

1. In a stainless steel bowl or double boiler, combine the milk, water, and salt.
2. Place over boiling water and heat until warm.
3. Stir in the chocolate.
4. Heat and stir until the chocolate is melted and the icing starts to thicken.
5. Remove from heat and stir in the vanilla.
6. The icing will continue to thicken as it cools.
7. Spread onto cooled cupcakes immediately.
8. The icing becomes gooey and thick and will stick to the spreader.
9. It will also stick to the roof of your mouth when you eat them!

# Notes

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Add 1 T vinegar to 1 cup milk in place of buttermilk.

I use equal parts shortening and butter – shortening for texture and butter for flavor.

The cupcakes can be made ahead and frozen, or iced the next day.