

Chocolate cupcakes for two with butter cream frosting

Recipe: Kelsey - the farmer's daughter blog

Yields: 2 chocolate cupcakes

cupcake ingredients

1/3 cup (42g) all purpose flour

3 tbsp granulated sugar

1 tbsp cocoa powder

1/4 tsp baking soda

1/8 tsp salt

1/2 tsp vanilla extract

1/2 tsp white vinegar

1 tbsp vegetable oil (or any neutral oil)

3 tbsp warm water

to make the cupcakes

Preheat the oven to 350 degrees F. Place 2 cupcake liners into a muffin tin (or simply spray two spots with a cooking spray and skip the liners), and set aside.

In a medium bowl, mix together all the dry ingredients. Add all wet ingredients and mix until just combined. Transfer the batter to the two prepared liners/greased spots.

Bake the cupcakes for 15-18 minutes, or until an inserted toothpick comes out clean. Allow to cool slightly before frosting and serving.

frosting ingredients

1/4 cup (57g) salted butter, softened

1 cup powdered sugar

1 tsp vanilla

milk or cream - as needed for desired consistency

to make the frosting

In a small bowl, mix the butter on medium speed with a hand mixer for 2-3 minutes until light and fluffy. (Simply mix with a fork or spatula and skip the mixer if you'd prefer). Add the powdered sugar and vanilla, and mix together on low. Add milk or cream as needed until you reach the desired consistency.