



Makes: 22-24 cupcakes

Prep Time: 15 minutes Cook Time: 30 mins

Total Time: 45 minutes

Perfect Chocolate Cupcakes

Ingredients

- 1 & 3/4 cups granulated sugar
- 3/4 cups high quality cocoa powder
- 2 cups flour
- 1 & 1/2 tsp baking soda
- 2 tsp baking powder
- 1 tsp salt
- 3/4 cup vegetable oil
- 2 tsp vanilla extract
- 3 large eggs
- 1 cup buttermilk
- 1/2 cup strongly brewed coffee

Chocolate Frosting:

- 1 & 3/4 cups salted butter, room temperature
- 1/2 cup cream cheese, room temperature
- 1 & 1/2 cups cocoa powder
- 5 cups powdered sugar
- 1/2 cup strongly brewed coffee
- 1 tbsp vanilla extract
- 1/2 tsp kosher salt

Instructions

Preheat oven to 350°F. Line 24 cupcake tins with cupcake liners. Set aside.

In a large bowl, whisk together sugar, cocoa powder, flour, baking soda, baking powder, and salt. In a separate bowl, whisk oil, vanilla, eggs, and buttermilk.

Pour the wet ingredients into the dry, whisking until no lumps remain. Pour in brewed coffee, mixing until just combined.

Use 1/3 cup measuring cup or a large ice cream scoop to divide the batter evenly between the cupcake liners, filling them about 2/3 of the way. Bake for roughly 25 minutes, or until a knife inserted in the center of the cupcake comes out clean. Cool completely on a wire rack before frosting.

While cupcakes are cooling, make the frosting. Place butter and cream cheese in a standing mixer fitted with a paddle attachment (an electric hand mixer also works). Cream on high speed for 1 minute, then turn speed to low and add in cocoa powder. Mix until combined, then add in powdered sugar, brewed coffee, vanilla extract, and salt. Cream on high speed for 1 minute, until mixture has lightened slightly and is fluffy.

Transfer the frosting to a piping bag fit with desired tip (I used 1M) and frost the cooled cupcakes!

Recipe from Broma Bakery