



Halloween Dark Chocolate Cupcakes

Makes: 12 cupcakes

Prep Time: 15 minutes Cook Time: 35 minutes

Total Time: 50 minutes

Ingredients

- 4 tbsp unsalted butter
- 1/4 cup vegetable oil
- 1/2 cup water
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/4 cup plus 2 tbsp unsweetened natural cocoa powder (not Dutch-process)
- 3/4 tsp baking soda
- 1/8 tsp kosher salt
- 1 large egg
- 1/4 cup buttermilk
- 1 tsp pure vanilla extract

White Buttercream:

- 6 cups powdered sugar sifted
- 2 cups unsalted butter room temperature, the whitest butter you can find
- 2 tsp clear vanilla extract or colorless flavoring of your choice
- 4 tbsp heavy whipping cream room temperature
- violet color gel
- bright white color gel

Instructions

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

In a medium saucepan, melt the butter with the vegetable oil and water over low heat.

In a large bowl, sift the flour with the sugar, cocoa powder, baking soda, and salt.

Add the melted butter mixture and beat with a handheld mixer at low speed until smooth. Add the egg and beat until incorporated, then add the buttermilk and vanilla and beat until smooth, scraping the bottom and side of the bowl.

Pour the batter into the lined muffin tins, filling them about three-fourths full.

Bake the cupcakes in the center of the oven for about 25 minutes, until springy and a toothpick inserted in the center comes out clean. Let the cupcakes cool slightly, then transfer them to a rack to cool completely.

White Buttercream:

Prepare a stand mixer with a whisk attachment. Whip butter until pale, fluffy, and creamy, about 3 minutes.

Reduce speed to low and add in powdered sugar 1 cup at a time until well blended. Increase speed to medium and whip for 3 minutes.

Add clear vanilla and 2 tablespoons cream and continue to whip on medium for 1 minute. Add more cream as needed until desired consistency is reached (I added all 4 tablespoons).

Dip a toothpick into a tiny bit of violet color gel and add it to the buttercream. Whip to incorporate. Add more violet if needed and/or some bright white color gel. Whip until the frosting is smooth and silky.

Assembly:

Frost and top the cupcakes as desired.

Make ahead:

The unfrosted cupcakes can be wrapped in plastic and stored at room temperature for up to 2 days or frozen for up to 1 month.