

Chocolate Cupcakes

Yields: 12 cupcakes

Ingredients (in grams)

For the cupcakes:

- 100g all-purpose flour
- 30g unsweetened cocoa powder
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 100g granulated sugar
- 100g light brown sugar
- 2 large eggs (about 100g)
- 120ml whole milk
- 60ml vegetable oil
- 1 tsp vanilla extract
- 120ml hot water or coffee (for richer flavor)

Instructions

Preheat oven to 175°C. Line a 12-cup muffin pan with liners.

1. In a bowl, sift flour, cocoa, baking powder, baking soda, and salt.
2. In another bowl, whisk eggs, both sugars, milk, oil, and vanilla.
3. Gradually mix in dry ingredients until just combined.
4. Slowly add hot water or coffee; the batter will be thin.
5. Divide evenly between liners and bake for 18–20 minutes.
6. Cool completely before frosting.

Chocolate Buttercream Frosting

Ingredients (in grams)

- 200g unsalted butter, softened
- 300g powdered sugar (icing sugar), sifted
- 50g unsweetened cocoa powder, sifted
- 2–3 tbsp milk or cream (about 30–45ml)
- 1 tsp vanilla extract, Pinch of salt

Instructions

1. Beat the softened butter on medium-high until creamy (about 2–3 minutes).
2. Sift together powdered sugar and cocoa powder.
3. Add to the butter gradually, mixing on low after each addition.
4. Add vanilla, salt, and 2 tbsp milk or cream. Beat for 2–3 more minutes until fluffy.
5. Adjust with a little more milk for smoother texture.