



BEST *Chocolate* CUPCAKES

Adapted from *Neighbor Food Blog*

Bake at 350°F • Yield: 2 Dozen Cupcakes • Total Prep Time: 3 Hours

1 ¼ cups + 1 Tbsp brewed or instant coffee	2 large eggs + 1 egg yolk
¾ cup unsweetened Cocoa Powder	1¼ cups plus 1 Tbsp. almond milk
2¼ cups Sugar	1 cup + 2 Tbsp. canola oil
1¼ Tsp. Salt	2 Tsp. vanilla extract
2½ Tsp. Baking Soda	2½ cups + 2 Tbsp. Flour

Preheat the oven to 350° degrees. Line a muffin tin with paper cups. Place cocoa powder and coffee in a small saucepan and bring to a boil, whisking constantly. Remove from heat and allow to cool. In the mixing bowl, combine sugar, salt, baking soda, eggs, and yolk. Beat on low speed for about 1 minute. Add almond milk, oil, and vanilla and beat for another minute or so. Add flour to sugar mixture and beat on medium speed for 2 minutes.

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(Cont'd) Add the cooled cocoa/coffee mixture and beat on low speed for another minute. Pour into the muffin cups and bake for 18-20 minutes, or until a toothpick inserted in center comes out clean. Let the cupcakes cool completely before frosting.

PERFECT VANILLA BUTTERCREAM FROSTING

1 cup salted butter (room temp)	Cream the butter until it becomes light and fluffy, about 5 minutes. Add sugar and mix until the texture becomes smooth, about 8-10 minutes. Add vanilla, and gradually add milk or cream until you reach the right consistency. Place in a piping bag and decorate your cupcakes!
2½ cup Confectioners Sugar	
2 Tbsp. milk or cream	
2 Tsp. Vanilla Extract	

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