

Chocolate Cupcakes

Ingredients

- 1/2 cup Dutch process cocoa powder
- 2 oz. bittersweet chocolate, chopped
- 8 TB. butter
- 3/4 cup all-purpose flour
- 3/4 tsp. baking powder
- 1/2 tsp. baking soda
- 2 eggs
- 3/4 cup sugar
- 1 tsp. vanilla extract
- 1 tsp. salt
- 1/2 cup sour cream

Directions

Prepare muffin tins. Heat oven to 350°.

Combine cocoa powder, chocolate, and butter and melt in double boiler with water not touching bottom of pan. Whisk until smooth. Remove from heat.

Mix flour, baking powder, and baking soda and set aside.

Whisk together eggs, sugar, vanilla extract, and salt. Add chocolate mixture to egg mixture and stir. Sift one-third flour mixture onto eggs and mix by hand.

Stir in sour cream. Sift in remaining flour mixture and mix until smooth.

Use ice cream scoop to put batter into muffin tins. Bake for 18-20 minutes. Cool on rack. When completely cool, frost cupcakes with vanilla frosting.

Tip

Don't frost completely to the edge of cupcake so the chocolate can be seen.