

Basic Chocolate Cupcake Recipe

Who doesn't like cupcakes? This quick, simple and easy recipe is perfect for any occasion. The icing makes all the difference of course - you can choose whatever you want to top them with!

- 1/2 cup Hershey's cocoa powder
- 1 cup boiling hot water
- 1/2 cup unsalted butter, room temperature
- 1 cup granulated white sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 1 1/3 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Preheat oven to 375F. Lightly butter, or line 16 muffin cups with paper liners. I made mini cupcakes with this recipe and it yielded 46 of 'em.

In a small bowl dissolve the cocoa powder in the boiling water and stir until all the lumps are gone. You can either do this in advance and let it cool down to room temperature, or pop the bowl in the freezer to cool while you're doing the next step. Don't forget to get it out in a few minutes - you want the chocolate to be at room temp, not cold.

Cream the butter and sugar using a mixer or a whisk until light and fluffy. Add the eggs and the vanilla, then beat until smooth. Sift in the flour, baking powder and salt. This can be mixed together in another bowl ahead of time if you find that easier than sifting directly into the bowl. Add the cooled chocolate mixture and stir until you have a smooth batter.

Fill each muffin cup about two-thirds full with batter. For full sized cupcakes bake for about 16-20 minutes or set and springy to the touch. For mini cupcakes baking time is only around 10 minutes. A toothpick should come out clean. Remove the cupcakes from the oven and allow them to cool on a rack. Once completely cool top them with your favorite icing.