

Chocolate Strawberry Cupcakes

Poetry & Pies

prep time: 25-30 minutes

bake time: 15-18 minutes

total time: 45 minutes *(plus at least 30 minutes for cupcakes to cool)*

yields: 24 cupcakes



Ingredients

- 1 $\frac{2}{3}$ cups (335g) granulated sugar
- 1 $\frac{2}{3}$ cups (226g) flour, sifted
- $\frac{3}{4}$ cup (75g) unsweetened cocoa powder, sifted
- 2 teaspoons (8g) baking powder
- 1 teaspoon (5g) baking soda
- $\frac{1}{2}$ teaspoon (3g) sea salt
- 2 eggs, room temperature
- 1 cup (236g) buttermilk, room temperature*
- $\frac{1}{2}$ cup (108g) avocado oil (can sub vegetable or canola oil)
- 1 tablespoon (13g) pure vanilla extract
- 1 cup (240g) hot, light roast coffee (or hot water)
- one batch [sturdy strawberry buttercream](#)
- optional: [silicone piping bag](#) and [1M piping tip](#)

Instructions

1. Preheat your oven to 325. Line one regular cupcake pan with cupcake liners (or spray with baking spray or even grease with butter and lightly sprinkle with flour—use what you have!). This is also a great time to set your coffee to percolate (unless using hot water or espresso and hot water, which is what I do).
2. Whisk together the sugar, flour, cocoa powder, baking powder, baking soda, and salt in the bowl of your stand mixer or a large mixing bowl, sifting everything but the sugar (unless yours is fine enough to sift--go for it!). Set aside.
3. In a separate medium mixing bowl, whisk the eggs, buttermilk, oil, and vanilla together until well-blended and fully emulsified, about 1 minute.

4. Very, very slowly stream the hot coffee or water into the wet ingredients, whisking vigorously and constantly as you pour to avoid scrambling the eggs. Feel free to do this in segments if it's easier. If you do scramble some of the eggs, you can run the mixture through your fine mesh sieve to remove the cooked egg bits.
5. Using the paddle attachment, turn your stand mixer to low (or use a hand mixer) and slowly pour the wet ingredients into the dry. This should take about 30 seconds or so. The batter will clump up then thin out. Once you've poured all the wet ingredients, immediately turn off the mixer. Scrape down the bottom and sides. Beat on medium for exactly 2 minutes (set a timer).
6. Evenly divide batter between 24 cupcake liners (they should be somewhere between $\frac{2}{3}$ and $\frac{3}{4}$ full). I found an ice cream scoop or [large cookie scoop](#) helps with this.
7. Bake for 15-18 minutes, until a toothpick inserted in a middle cupcake comes out with just a few moist crumbs (ideally not fully clean, as this could mean they're over baked). Check early and rotate halfway if not using convection.
8. Let cool 5-10 minutes in the cupcake pan then remove to a cooling rack to cool completely.
9. While the cupcakes cool, make the [sturdy strawberry buttercream](#).

***optional:** you can also make the buttercream ahead of time, chill it, then let it come to room temperature on the counter for 1-2 hours while you make the cupcakes, just be sure to give it a good stir if it was refrigerated longer than overnight.*

10. Frost using a [1M piping tip](#) (and ideally a [reusable piping bag!](#)). Top with sprinkles for extra fun!

Enjoy! If not serving right away, store in an airtight container until ready to eat. Cupcakes will last for 3-5 days. Avoid refrigeration for more than an hour, as this can cause them to dry out.

Notes:

**You can make your own buttermilk by adding 1 tablespoon white vinegar with enough room temperature whole milk to equal 1 cup total. Stir and let sit 10 minutes while you prep the rest of the ingredients.*