

# Double Chocolate Cupcakes

Poetry & Pies

**prep time:** 20-25 minutes

**bake time:** 15-18 minutes

**total time:** 40 minutes *(plus about 30 minutes for cupcakes to cool)*

**yields:** 24 cupcakes



## Ingredients

### for the chocolate cupcakes

- 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)

### for the [easy chocolate buttercream](#)

- 1  $\frac{1}{2}$  cups (12oz) unsalted European style butter, softened\*\*
- 4-5 cups (520-650g) powdered sugar
- 4-6 tablespoons (28-42g) unsweetened cocoa powder, sifted
- 1 tablespoon (13g) pure vanilla extract
- $\frac{1}{4}$  teaspoon (3g) sea salt (or  $\frac{1}{2}$  teaspoon table salt)
- 2-4 tablespoons (28-56g) heavy whipping cream (optional--omit if your cake will be outside)

## Instructions

### make the chocolate cupcakes

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.

### **make the easy chocolate 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.

9. While the cupcakes cool, make the buttercream. In the bowl of your stand mixer, beat butter on high until smooth, about 30 seconds.
10. Add in powdered sugar, one cup at a time, beating on low then increasing speed to high for 1 minute, until smooth. Scrape the bowl as needed. Taste as you go and only add as much powdered sugar as needed. You can add more after the cocoa powder if it's necessary.
11. Add sifted cocoa powder, starting with just 4 tablespoons (or  $\frac{1}{4}$  cup). Beat until smooth then taste, adding more cocoa if it's not chocolatey enough for you.

12. Add in the vanilla extract and salt and beat until smooth.
13. Scrape down the bowl and taste again. Add more powdered sugar or cocoa powder, to taste. But do this slowly and trust your gut if it tastes good as-is.
14. If it's too thick or grainy, add in heavy whipping cream, one tablespoon at a time, until spreadable. Don't worry if it's a little grainy--the next step will help with that. Don't add too much cream, as it's impossible to recover from making it too loose.
15. Once the flavor is well-balanced and to your liking, scrape the bowl then beat on high for 3-5 minutes, stopping once to scrape down the bowl. This will smooth it out quite a bit. Stir vigorously by hand for a minute to release the large air bubbles.

*Note: if, after beating for 5 minutes and adding some heavy whipping cream, it's still too grainy, you can refrigerate it for a few hours or overnight. This helps smooth out almost all frostings. Just remember to let it come to room temperature on the counter then stir well before using.*

16. 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.*

*\*\*\*If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*