



Chocolate Cupcakes

By Lara, Ladyvale Bakery



These chocolate cupcakes are really easy to make, they are soft, moist and last for ages. They are best eaten within 3-5 days. We love to top our cupcakes with chocolate swiss meringue buttercream but I've included a simple chocolate butter cream for a quick chocolatey treat, feel free to use your favourite buttercream recipe.

Lara x

Cup Cakes

Makes 12 Chocolate Cupcakes

240g caster sugar	50g cocoa
125g veg or sunflower oil	1/3 tsp bicarbonate of soda
1 egg	3/4 tsp baking powder
3/4 tsp salt	115g warm milk
190g plain flour	230g boiling water

- 1 Pre heat the oven to 160° and place 12 paper cases into a cupcake tray.
- 2 Mix together (ideally in a standing mixer) the caster sugar, oil, egg and salt for a minute or until slightly frothy.
- 3 Add in the remaining dry ingredients and whisk until mixed.
- 4 Add the warm milk and whisk for 1 minute, scrape down the edges of the bowl.
- 5 Add the hot water and whisk for a further minute until well combined.
- 6 Fill the cases evenly and bake for 20 to 25 minutes, the cupcakes are ready when they spring back when pressed.
- 7 Move the cup cakes to a cooling rack. Whilst they are cooling start on the chocolate frosting.

Chocolate Frosting

115g soft, unsalted butter	1-2 tbs double cream
210g icing sugar, well sifted	Pinch of salt
45g cocoa	

- 1 Place the butter into a bowl and mix until pale.
- 2 Add the icing sugar in a couple of tablespoons at a time, mixing well before adding the next spoonful.
- 3 Once the sugar has been added, Add the cocoa and salt, beat slowly until incorporated and then mix on a medium speed for a few minutes.
- 4 Add the cream a little at a time until you reach a thick, pipeable consistency.

Once the cupcakes are cool pipe or spread the butter cream on top, decorate with edible flowers or decorations of your choice