



### Chocolate Cupcakes

This one bowl, easy recipe is fantastic! You can even prep your dry mix in ziplock bags and then whenever you want fresh cupcakes, add a few simple ingredients and your good to go!

Pre heat the oven to 375 (We will be turning it to 350 as soon as cupcakes go in )

In a large bowl, whisk together the following DRY ingredients :

**1 ½ cups of All Purpose Flour, 1 Cup sugar, 1/3 Cup Cocoa powder, 1 teaspoon baking soda, ½ teaspoon salt, 1 teaspoon of instant coffee** (optional but will bring out the chocolate taste ) – Set aside

In a liquid measuring cup, place **1 cup of very warm water, then ½ cup of oil, 1 Tablespoon of vinegar, and 1 teaspoon of vanilla**

Pour the wet into the dry and mix until smooth with the whisk . Pour about ¾ full into approx..12- 14 cupcake liners. Place into the oven at 375 but immediately turn down to 350 and set the timer for 20 min – Do not peek on the cupcakes by opening the oven while baking! This may cause them to sink in....At 20 min, open and touch the top of the cupcakes- If they spring back dry , you are done ( My oven Takes until about **22 min** ... )

Remove from the hot pan after about 5 min of countertop cooling and cool completely before frosting !

### Cookie Dough Frosting!

This recipe is small batch – You may double or even triple for more!

In a mixer or with an electric beater, place **6 Tablespoons of soft butter, 8 Tablespoons of Brown Sugar, 5 Tablespoons of cream, a pinch of salt , a teaspoon of vanilla and 10 Tablespoons of flour** ( See notes\*) – Beat on high and add more flour/or cream to adjust the consistency – Beat until creamy and smooth – Pipe onto cupcakes and garnish with chocolate chips and a piece of a chocolate chip cookie.... SO YUM!

\*\*\* - If you would like to not eat “raw flour” feel free to microwave the above amount in 2, 30 sec bursts to ensure no bacteria.



Optional Garnish for your Cookie Dough Cupcakes would be some simple chocolate chip cookie pieces and a sprinkle of some extra chocolate chips!



*Sweet Samantha*

Custom Cake Design, Private Parties & Classes



Ingredients :

Flour, White Sugar, Brown Sugar, Cocoa Powder, Baking soda, salt ( optional instant coffee powder, brings out the chocolate flavor ) –

Oil, white vinegar, vanilla, Butter, cream or milk , chocolate chips , and optional store bought chocolate chip cookies for some garnish on top

Be sure to have a cupcake pan and paper liners, some mixing bowls/spoons/measuring cups, whisk, and perhaps a ziplock baggie or a piping bag and tip to do some easy piping for our frosting ....

An electric mixer is necessary to make the frosting, however if you do not own one, you can feel free to purchase some pre-made frosting to complete the project with us ! 😊