



♥ RECIPE

# Moist Homemade Chocolate Cupcakes

★★★★★ 4.8 from 127 reviews

*Author:* Life, Love and Sugar *Prep Time:* 45 minutes *Cook Time:* 20 minutes

*Total Time:* 1 hour, 5 minutes, plus cooling time *Yield:* 14-16 Cupcakes

*Category:* Dessert *Method:* Oven *Cuisine:* American

## Description

These Moist Chocolate Cupcakes are made completely from scratch! The cupcake is made with oil and is so moist, it melts in your mouth with a fudgy frosting!

## Ingredients

### CHOCOLATE CUPCAKES

1 cup (130g) all purpose flour  
1 cup (207g) sugar  
6 tbsp (43g) unsweetened cocoa powder\*  
1 tsp baking soda  
1/2 tsp salt  
1 large egg  
1/2 cup (120ml) buttermilk  
1/2 cup (120ml) vegetable oil  
3/4 tsp vanilla extract  
1/2 cup (120ml) hot water\*

### CHOCOLATE FROSTING

1 1/4 cups (280g) unsalted butter, room temperature  
12 oz semi sweet chocolate chips, melted  
3 tbsp (22g) Hershey's dark cocoa powder  
5 cups (575g) powdered sugar  
Pinch of salt  
4-5 tbsp (60-75ml) heavy whipping cream

## Instructions

1. Preheat oven to 300°F (148°C) and prepare a cupcake pan with liners.
2. Add the dry ingredients to a large bowl and whisk together. Set aside.
3. Combine the egg, buttermilk, vegetable oil and vanilla in another medium sized bowl.
4. Add the wet ingredients to the dry ingredients and mix until well combined.
5. Add the water to the batter and mix until well combined. Batter will be thin.
6. Fill the cupcake liners about half way and bake for 18-23 minutes, or until a toothpick comes out with a few moist crumbs.
7. Remove the cupcakes from oven and allow to cool for 2 minutes, then remove to a cooling rack to finish cooling.
8. To make the frosting, beat the butter in a large mixer bowl and mix until smooth.
9. Add the melted chocolate and mix until well combined.
10. Add the cocoa powder and mix until well combined.
11. Add about half of powdered sugar and 2 tablespoons of heavy cream and mix until well combined.
12. Add remaining powdered sugar and salt and mix until smooth.
13. Add remaining heavy cream as needed to get the right consistency of frosting.
14. Pipe the frosting onto the cupcakes. I used Ateco tip 844.

*\*You can also use regular unsweetened cocoa powder*

## Notes

- i I have previously used Hershey's Special Dark Cocoa powder for these cupcakes, but Hershey's has changed it and it no longer works as well in these. I recommend regular unsweetened cocoa powder.
- i This recipe calls for hot water. You don't have to use hot water – the cake will still bake fine – but the hot water allows the cocoa to “bloom”, which brings out a richer chocolate flavor in the cake.

## Nutrition

**Serving Size:** 1 Cupcake **Calories:** 520 **Sugar:** 55.8 g **Sodium:** 168.3 mg **Fat:** 29.7 g  
**Carbohydrates:** 65.6 g **Protein:** 3.8 g **Cholesterol:** 54.8 mg

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