

Country Hill Cottage®



Chocolate Cupcakes

You need

170 g (3/4 cup / 1 1/2 sticks) unsalted butter,
room temperature
150 g (3/4 cup) granulated sugar
3 eggs
180 g (2 cups) cake flour
4 tbsp unsweetened cocoa powder
85 g (3 oz / 2/3 cup) finely grated chocolate
90 ml (1/4 cup) milk
1 1/2 tsp baking powder
1/2 tsp vanilla extract
1/4 tsp salt



You do

1. Prepare the cupcake tray by placing paper cupcake cases in each hole of the tray. Preheat the oven to 180°C / 350°F / Gas Mark 4.
2. Sift the flour, cocoa powder, baking powder and salt into a large bowl. In a large mixing bowl, beat the butter and sugar with an electric until light and fluffy. Scrape down the sides of the bowl occasionally. Add the vanilla and grated chocolate, mix well. Add the eggs one-by-one and beat until well incorporated. If the mixture curdles, stir in a tablespoon of flour. Add the flour and the milk and mix until everything is just combined. Don't overbeat the batter.
3. Using an ice cream scoop or a spoon, fill each cupcake case 2/3 with batter and bake for 20 minutes.
4. To check the doneness, insert a cake tester or skewer into the middle of a cupcake. If the skewer comes out clean, remove the cupcakes from the oven. Place the pan on a wire rack and allow the cupcakes to cool completely.