

Chocolate Cupcakes

Option #1

Ingredients:

1 1/2 cups all purpose flour
4 tablespoons of unsweetened cocoa powder
1 cup granulated sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup hot water
1 tablespoon white vinegar
2 teaspoons vanilla extract
6 tablespoons of olive oil

Directions:

Step 1: In a large bowl, vigorously whisk together the flour, cocoa powder, sugar, baking soda, and salt until there are no visible clumps.

Step 3: In a separate bowl, mix together the water, vinegar, vanilla extract, and olive oil.

Step 4: Pour the wet ingredients into the dry ingredients and stir only until they just come together. The mixture should be thin and rather lumpy.

Step 5: Ladle the batter into the cupcake liners, filling them about two-thirds of the way full. Place in oven and bake for 18 to 20 minutes.

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Option #2

Ingredients:

1/2 cup unsweetened natural cocoa powder
3/4 cup all-purpose flour
1/2 teaspoon baking soda
3/4 teaspoon baking powder
1/4 teaspoon salt
2 large eggs, at room temperature
1/2 cup granulated sugar
1/2 cup packed light brown sugar
1/3 cup coconut oil
2 teaspoons vanilla extract
1/2 cup buttermilk, room temperature

Directions:

Step 1: Whisk the cocoa powder, flour, baking soda, baking powder, and salt together in a large bowl until thoroughly combined. Set aside.

Step 2: In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, and vanilla together until completely smooth.

Step 3: Pour half of the wet ingredients into the dry ingredients. Then half of the buttermilk. Gently whisk - about 5 stirs.

Step 4: Pour the rest of the wet ingredients into the bowl and the rest of the buttermilk. Stir until *just* combined; do not over mix. The batter will be a little thin.

Step 5: Pour/spoon the batter into the liners - fill only halfway to avoid spilling over the sides. Bake for 18-21 minutes.

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Option #3

Ingredients:

1/2 cup (1 stick) unsalted butter
2 ounces semi-sweet baking chocolate
2 large eggs, at room temperature
3/4 cup granulated sugar
2 teaspoons vanilla extract
1/2 cup yogurt, room temperature
1/2 cup unsweetened cocoa powder
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt

Directions:

Step 1: Melt the butter and chocolate together over low heat. Set aside.

Step 2: In a bowl mix the eggs, sugar, vanilla, and sour cream and whisk on medium speed until smooth. (about 1 minute)

Step 3: In a medium sized bowl, sift the cocoa powder, flour, baking soda, baking powder, and salt together until thoroughly combined.

Step 4: Add the cooled butter/chocolate to the wet ingredients and whisk until smooth, about 30 seconds.

Step 4: Slowly add in the flour mixture, about 1/4 cup at a time with the mixer on low.

As soon as you are done adding the flour turn the mixer off. (You do not want to over-mix!) The batter will be very thick.

Fill the cupcake liners two thirds full with batter. Bake for 15-18 minutes.

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Option #4

Ingredients:

3/4 cups granulated sugar
3/4 cup all purpose flour
1/2 cup unsweetened cocoa powder
3/4 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon kosher salt
1/2 cup (1 stick) cold unsalted butter, cut into small cubes
2 eggs
1/2 cup greek yogurt
1 teaspoons vanilla extract

Directions:

Step 1: Place the dry ingredients in a large mixing bowl and stir to combine.

Step 2: Mix in the butter on low speed, until the mixture resembles moist crumbs.

Step 3: Stir in the eggs, greek yogurt and vanilla, scraping the bottom and sides of the bowl to be sure all the ingredients are well-combined.

Step 4: Fill lined cupcake wells just over half full.

Bake for 15 minutes.