

MOIST CHOCOLATE CUPCAKE RECIPE



"A no-fuss, tried and tested recipe that produces moist, fluffy chocolatey cupcakes every time. This recipe produces cupcakes with a lovely top dome and stays delicious even after 1-3 days. My go-to choc cupcake recipe for guest & clients!"

MOIST CHOCOLATE CUPCAKE RECIPE

SUGAR SUGAR CAKE SCHOOL

INGREDIENTS

- 45g Dutch-processed Cocoa Powder*
- 125ml Hot Boiling Water
- 125g Unsalted Butter (room temperature)
- 220g Brown Sugar
- 2 Large Eggs (room temperature)
- 1/4 tsp Salt
- 160g Plain Flour (sifted)
- 20g Corn Flour (sifted)
- 1.5 tsp Baking Powder (sifted)
- 1 tsp Vanilla Extract

*Must use Dutch-processed Cocoa for this recipe



METHOD

1. Preheat the oven to 150 deg Celsius/302 Fahrenheit for Fan-forced ovens (or 160 Celsius/320 Fahrenheit for standard ovens without fan). Sift together the flour, baking powder, cornflour and add in a pinch of salt - set aside.
2. Mix the Dutch-processed cocoa with the boiling hot water and set aside. Ensure that this is mixed well.
3. Ensure that all ingredients are at room-temperature before making this recipe. This is ESPECIALLY necessary for the butter and eggs to ensure a smooth emulsification and soft crumb.

4. With a paddle attachments, beat the butter and sugar in a mixing bowl on HIGH speed for 2 minutes. Scrape down and continue beating for another 2 minutes. Scrape and repeat beating until the sugar and butter have become pale and creamy.
5. Add the vanilla, salt and 1 egg and beat for 30 seconds. Scrape the bowl and add the 2nd egg and beat for another 30 seconds. Scrape the bowl and beat for another 1 minute.
6. Gently add the sifted dry ingredients in and fold in by hand or with the stand mixer on the lowest possible speed. Once you see the flour start to incorporate into the mix (not mixed in fully), pour in the cocoa water mix and continue gently mixing.
7. When the mixture looks 80% incorporated (few lumps or streaks), remove the bowl from the machine and fold/scrape the mix down by hand with a spatula until you have an even mix. Be very careful NOT to OVERMIX. Small lumps are acceptable and preferred over overmixing. Remove the bowl from the stand mixer and scrape the bottom of the bowl to ensure there aren't unmixed ingredients at the base.
8. Line the cupcake trays with patti-pans and spoon the mixture into the cupcake patti pants till 3/4 full. This will give you a cupcake that domes over the top of the patti-pan edge. If you want the cupcake to bake lower than this, you can fill the patti pan with just over half its height in batter.
9. Bake the cakes for 15 minutes. After this time, turn the cupcake tray around so allow even baking and bake for a further 3-4 minutes or until a skewer inserted into the middle of the cupcakes come out clean. Don't have the oven door open for too long, so move the tray around quickly. If the cupcake aren't cooked in the middle, continue baking at 1 minute intervals until the skewer test comes out clean.
10. Leave to cool completely before decorating.

Important!

Ensure all ingredients (especially butter & eggs) are at room temperature. The butter should be very soft before whipping. This all ensures a smooth creaming emulsion with no lumps!

IMPORTANT BAKING NOTES

- Ensure your oven temperature is accurate using an internal Oven Thermometer (most domestic ovens are slightly hotter or cooler than indicated on the thermostat. Cold butter can be microwaved for short 10 second bursts until softened (ensure that it does not melt).
- Cold eggs can be placed in a bowl of warm water for 15 minutes, replacing the water every 5 minutes with more warm water to bring it to room temperature.
- Excess batter can be frozen for up to 3 months. When needed, defrost at room temperature until soft and scoop-able. You may find that additional time may be required to bake this leftover batter.
- Cooled cooked cupcakes should be stored in a container with some air-flow, otherwise, the patti-pans may separate from the cupcake.
- These cupcakes are best consumed within 3 days.
- To further extend the moistness of the cupcakes over several days, you can brush the cupcakes with some simple sugar syrup (recipe available in the Free Membership section).