Easy Chocolate Cupcake Recipe

- **Difficulty: Easy**
- **Category: Desserts, Vegetarian**
- **Cuisine: American**
- **Cooking Method: Baking**

Servings: 12 yield(s)

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Ingredients:
Cupcakes:

- **2 Eggs**
- **1 1/2 cup Flour**
- **1 1/2 tsp Baking powder**
- **1 tsp Baking soda**
- **1/3 cup Cocoa powder**
- **1/2 tsp Kosher salt**
- **1/3 cup Vegetable oil**
- **1 cup Hot coffee**
- **2 tsp Vanilla extract**

Chocolate buttercream:

- **340 g Butter**
- **2 floz Powder sugar**
- **1/2 cup Cocoa powder**
- **1 tsp Vanilla extract**
- **Pinch of salt**
- **150 g Dark chocolate**

Chocolate cream cheese frosting:

- **100 g Butter**
- **200 g Cream cheese**
- **3 cup Powder sugar**
- **1 tsp Vanilla extract**

- **1/2 cup Cocoa powder**
- **Pinch of salt**

Instructions:

For the cupcakes:

- **Step 1: Preheat an oven to 350f (180c) and prep a cupcake pan with liners.**
- **Step 2: In a big mixing bowl, add the flour, cocoa powder, baking powder, baking soda, sugar and mix with a whisk until well combined.**
- **Step 3: Add the buttermilk, hot coffee, oil, vanilla, and eggs. Mix well until combined and smooth.**
- **Step 4: Use an ice cream scoop to fill out the cupcake 2/3 full (do not overfill) and bake in a preheated oven for about 20 minutes or until a toothpick comes out clean.**
- **Step 5: Cool the cupcakes for 10 minutes and transfer them into a cooling rack to cool completely (don't frost warm cupcake).**

For the chocolate buttercream frosting:

- **Step 1: Make the chocolate frosting: into a large bowl add room temperature butter and mix with a hand mixer or a stand mixer until the butter is light and fluffy.**
- **Step 2: Add half of the powder sugar and the cocoa powder and carefully mix until combined.**
- **Step 3: Add the other half of the powder sugar and mix until smooth.**
- **Step 4: Melt dark chocolate or semisweet chocolate and let it cool completely to room temperature.**
- **Step 5: Add the melted chocolate to the mixture and mix until well combined and smooth.**

For the cream cheese chocolate frosting:

- **Step 1: Make the chocolate frosting: into a large bowl add room temperature butter and mix with a hand mixer or a stand mixer until the butter is light and fluffy.**
- **Step 2: Add the cream cheese and mix until smooth.**

- **Step 3: Add the powder sugar, cocoa powder, pinch of salt, and vanilla extract and mix well until smooth.**