

CHOCOLATE CUPCAKES



Ingredients |

- 1 $\frac{3}{4}$ cup Multi-Purpose Flour
- 1 cup Cocoa Powder
- 2 $\frac{1}{2}$ Teaspoons Baking Powder
- 1 teaspoon Baking Soda
- $\frac{3}{4}$ cup Butter, room temperature
- $\frac{3}{4}$ cup Brown Sugar, packed
- 1 cup White Sugar
- 3 Whole eggs
- 2 Egg Yolks
- 2 teaspoons Vanilla Extract
- 1 $\frac{1}{4}$ cup Buttermilk
- $\frac{1}{4}$ cup Brewed Coffee

Directions |

Pre-heat the oven to 350 F. Scale and mix together the Multi-Purpose flour cocoa powder, baking powder, baking soda. Continue scaling the rest of the ingredients separately. In a kitchen Aid using the paddle attachment or a hand mixer cream the butter with the white and brown sugar until fluffy. Then beat in the whole eggs one at a time until fully incorporated. Repeat this process with the egg yolks. Then add the vanilla extract and coffee. On low speed alternate between the buttermilk and Multi-Purpose Flour allowing it to incorporate each time you add it to the mixer. Once it's all in the mixer stop it and scrape down the sides then continue mixing for 1 minute. In a non-stick cupcake tin scoop the batter filling it $\frac{2}{3}$ of the way high. Bake for 17 minutes or until you can insert a tooth pick that comes out clean. Once it's done allow it to cool for a couple of minutes in the pan then remove the cupcakes and continue cooling on a rack.

Chef Note:

*If you do not have or want coffee measure out 1 $\frac{1}{2}$ cups of buttermilk.

*Substitute for buttermilk. You can use your choice of milk (Whole, Hemp, Coconut, etc.) Add 1 $\frac{1}{8}$ cup of milk to $\frac{1}{8}$ cup of apple cider vinegar.