



mocha cupcakes w vanilla buttercream frosting

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Mocha Cupcakes: (Yield: 1 dozen)

1 1/3 C flour
1/2 C unsweetened cocoa powder (I used Hershey's brand)
1 t baking powder
1/2 t baking soda
1/4 t salt
1/4 t ground cinnamon

1 1/2 t coffee powder (I used hazelnut-flavored coffee) dissolved in 1/2 C hot H2O
1 t pure vanilla extract
1/2 C whole milk (sour cream or yogurt would do)

1 stick unsalted butter (softened)
1 C sugar
1 egg

Vanilla Buttercream Frosting:
1 stick unsalted butter (softened)
3 C confectioner's sugar
1/4 C milk
1 t pure vanilla extract
food coloring

Instructions

For the Mocha Cupcakes: (Yield: 1 dozen)

Preheat the oven at 350 dF and line the muffin pan with paper baking cups.

In a bowl, sift & combine:

1 1/3 C flour
1/2 C unsweetened cocoa powder (I used Hershey's brand)
1 t baking powder
1/2 t baking soda
1/4 t salt
1/4 t ground cinnamon

In another bowl, combine:

1 1/2 t coffee powder (I used hazelnut-flavored coffee) dissolved in 1/2 C hot H2O
1 t pure vanilla extract
1/2 C whole milk (sour cream or yogurt would do)

In a third bowl, mix & cream

1 stick unsalted butter (softened)
1 C sugar
1 egg

Add half of the flour mixture to the egg mixture and beat well, scraping down the sides of the bowl as you go. Add the coffee mixture & the remaining flour mixture and mix thoroughly. Fill the prepared muffin pan 2/3 full. Bake in the oven for 20 mins. (or thereabouts) or until the cake tester comes out clean. Once done, set it aside to cool.

Meanwhile, work on the Vanilla Buttercream Frosting:

1 stick unsalted butter (softened)
3 C confectioner's sugar
1/4 C milk
1 t pure vanilla extract
food coloring

Cream the butter and half of the sugar with a mixer until fluffy. Add the milk & vanilla. Then the rest of the sugar and mix well until it reaches a 'spreadable' consistency.

***I divided the frosting into thirds and added drops of food coloring to produce, green, blue & yellow frosting. Choose whatever color(s) you like.

***Should you prefer the frosting less sweet, you may use less of the confectioner's sugar.

Start frosting once the cupcakes have cooled.