



## double nutella cupcakes (whole wheat)

NIBBLEDISH CONTRIBUTOR

### Ingredients

1 3/4 C whole wheat flour  
1 C cocoa powder  
1 1/2 t baking soda  
1/2 t salt

1.5 sticks unsalted butter, at room temperature  
1/2 C cup brown sugar, packed

2 large eggs, at room temperature

1 C low fat buttermilk, at room temperature or 1 C low fat milk + 1 T distilled vinegar  
1/2 C reduced fat sour cream, at room temperature  
2 T prepared coffee  
2 t vanilla extract

### Instructions

(Adapted from Ina Garten's Chocolate Cupcakes with Peanut Butter Frosting)

Preheat the oven to 350 degrees F. Line cupcake pans with paper liners.

In a bowl, sift together the flour, cocoa, baking soda, and salt.

With a mixer, cream the butter and sugar until light and fluffy. Add the eggs one at a time. and add the vanilla. Mix well.

Whisk together buttermilk, sour cream, vanilla and coffee in a separate bowl.

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Add the buttermilk mixture and the flour mixture alternately to the mixer bowl, beginning with the buttermilk mixture and ending with the flour mixture. Mix until well blended.

Fold the batter with a rubber spatula but do not overmix.

Fill muffin tins with the batter. (up to the brim)

Bake for 20 to 25 minutes, until a toothpick comes out clean.

Let cool for before frosting with Nutella.