



# brownie rich cupcake with cream cheese frosting

NIBBLEDISH CONTRIBUTOR

## Ingredients

### CUPCAKES

1 1/2 cups all-purpose flour  
1/4 teaspoon baking soda  
2 teaspoons baking powder  
3/4 cup unsweetened cocoa powder  
1/2 teaspoon salt  
3 tablespoons butter, softened  
1 1/2 cups white sugar  
2 eggs  
3/4 teaspoon vanilla extract  
1 cup milk

### FROSTING

1/2 cup butter, softened  
8 ounces cream cheese  
3 cups confectioners' sugar  
2 teaspoons vanilla extract

## Instructions

### CUPCAKES

Preheat oven to 350 degrees F (175 degrees C). Line a muffin pan with paper or foil liners. Sift together the flour, baking powder, baking soda, cocoa and salt. Set aside.

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In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Add the flour mixture alternately with the milk; beat well. Fill the muffin cups  $\frac{1}{2}$  to  $\frac{3}{4}$  full.

Bake for 15 to 17 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Frost with your favorite frosting when cool.

## FROSTING

Beat softened butter and cream cheese until well blended.

Add powdered sugar and vanilla. Beat until creamy.

Decorate with a metal spatula or spoon. Decorate with chocolate chips or sprinkles.

Yields: 30 cupcakes

Time to make: 1 hr 30 minutes