



brownie rich cupcake with cream cheese frosting

NIBBLEDISH CONTRIBUTOR

Ingredients

CUPCAKES

1½ cups all-purpose flour
¼ teaspoon baking soda
2 teaspoons baking powder
¾ cup unsweetened cocoa powder
½ teaspoon salt
3 tablespoons butter, softened
1½ cups white sugar
2 eggs
¾ teaspoon vanilla extract
1 cup milk

FROSTING

½ 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.

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 ½ to ¾ 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