## brownie rich cupcake with cream cheese frosting

NIBBLEDISH CONTRIBUTOR

## Ingredients

## CUPCAKES

1? cups all-purpose flour
$1 / 4$ teaspoon baking soda
2 teaspoons baking powder
$3 / 4$ cup unsweetened cocoa powder
? teaspoon salt
3 tablespoons butter, softened
$11 / 2$ 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.

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 $1 / 2$ to ? 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

