



Devil's Food Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

MAKE 10
Cake

- 90g butter, chopped
- 3/4 - 1 cup caster sugar (depending on how sweet u like)
- 2 eggs
- 3/4 cup self-raising flour
- 1/4 cup plain flour
- 1/4 tsp bicarbonate of soda
- 1/3 cup cocoa powder
- 1 1/2 tsp instant coffee powder
- 1/4 tsp red food coloring (optional)
- 1/4 cup water
- 1/4 cup milk

Frosting

- 1/2 - 1 cup icing sugar
- water
- nutella
- decorating bits of your choices

Instructions

Making cake

- Grease a muffin pan (or use cupcake cases)
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- Beat butter and sugar until light and fluffy; add eggs, one at a time; beating well with a wooden spoon
 - Turn oven to 180 degree
 - Fold in sifted flour, soda, cocoa, coffee, coloring, mix them well, then add milk, mix, then add water, mix well
 - Transfer mixture into a prepared pan/case, only add upto half of the case
 - Bake for 25 minutes then MUST leave cake to cool at room temperature
 - Slice/flatten top of cupcakes

Decorating Cakes

- Combine icing sugar with very small amount of warm water
- Stir until getting spreadable texture, keep adding water/icing sugar until the texture is okay.
- Spread a layer of nutella over cakes
- Spread a layer of icing
- Decorate with bits of your choices