

CHOCOLATE CUPCAKES



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350 g (2 1/3 cups) plain flour

2 tbs cocoa powder

1 tsp bicarbonate of soda

1 tsp baking powder

315 g (1 1/2 cups) caster sugar

250 ml (1 cup) buttermilk

185 ml (3/4 cup) vegetable oil

2 eggs

3 tsp red food colouring

2 tsp white vinegar

100's/1000's or anything you want to decorate

250g pkt cream cheese, at room temperature

100 g butter, at room temperature

195 g (1 1/4 cups) pure icing sugar, sifted

1 tsp vanilla extract

Preheat oven to 180°C.

Line eighteen 80 ml (1/3-cup) capacity muffin pans with paper cases. Sift the flour, cocoa powder, bicarbonate of soda and baking powder into a large bowl. Stir in the sugar.

Whisk the buttermilk, oil, eggs, food colouring and vinegar in a jug until combined. Make a well in the centre of the flour mixture. Add the buttermilk mixture and stir until just

combined.

Divide the mixture among the prepared pans. Bake for 20-25 minutes or until a skewer inserted into the centres comes out clean. Transfer the cupcakes to a wire rack to cool completely.

To make the cream cheese frosting, use an electric beater to beat the cream cheese, butter, icing sugar and vanilla in a bowl until smooth.

Pipe the icing over the cupcakes and top with the sprinkles.

Photo: Petra Pretorius