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Chocolate cupcake recipes easy

08/27/2019 Very wet cupcakes! No frosting required. Chocolate chips in the dough are a delicious addition. I made the recipe as written, my applesauce was sugar-free. 1 of 2 Zucchini Easy Chocolate Nancyh 2 Cupcakes from 2 Easy Chocolate Zucchini Cupcakes kathy wavers Home Recipes Cooking Style Baking We could tell you this is the best chocolate cupcake you'll ever try, or you could serve it at your next Christmas event and see for yourself. With its tender texture and perfect flavor of intentional chocolate, it is a classic dessert for informal and elegant matters. —Taste of Home Test Kitchen, Greendale, Wisconsin 4 ounces of milk chocolate, chopped 1/4 cup hot water 1/2 cup butter, smoothed 1 cup sugar Eggs 1-1/2 teaspoons vanilla extract 1-1/4 cups all-purpose flour 1/4 cup baking cocoa 3.4 teaspoons baking soda 1/2 teaspoon salt 1/2 cup butter milk PEANUT BUTTER FROSTING: 1-1/2 cups creamy peanut butter 1/2 cup butter, softened 2-1/4 cups sugar from the confiteeros 24 cups of miniature peanut butter in a small bowl, combine chocolate and hot water. Beat until smooth. Cool down a little. In a large bowl, cream the butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, baking soda and salt. Whisk the whey into the chocolate mixture. Add dry ingredients to the creamy mixture alternately with the chocolate mixture, whisking well after each addition. Fill the cups with paper-lined muffins half full. Bake at 350° for 20-22 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing pans to wire racks to cool completely. For icing, combine peanut butter, butter and sugar from the jampers; beat until smooth. Frost cakes. Garnish with peanut butter cups. Decorative cupcake coatings can be found in fancyflours.com. 1 frosted cupcake: 332 calories, 20 g fat (8 g saturated fat), 39mg cholesterol, 250mg sodium, 35g carbohydrates (26g sugars, 2g fiber), 7g protein. Homemade recipes cooking style baking These cupcakes that please the crowd are fast, humid and delicious! —Paula Zsiray, Logan, Utah 1 pack yellow cake mixture (regular size) 1 pack (3.4 ounces) instant vanilla pudding mix 1 cup canola oil 1/2 cup 4 large eggs 1 cup miniature semi-sweet chocolate chips 1 can (16 ounces) chocolate or glazed vanilla The extra miniature semi-sweet chocolate chips, Optionaln a large bowl, combine cake and chocolate puddings; beat at low speed during Seconds. Beat in the middle for 2 minutes. Add the chocolate chips. Fill the paper-lined muffin cups with two-thirds full. Bake at 375° for 18-22 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing the wire racks to cool completely. Frost cakes. Sprinkle with additional chips if desired. 1 each: 215 calories, 10 g fat (3 g saturated fat), 28mg cholesterol, 199mg sodium, 30g carbohydrates (21g sugars, 1g fiber), 2g protein. Homemade cooking style recipes bake These delicious vegan chocolate cupcakes vegan without butter, eggs or milk, but you'd never guess. This recipe is perfect for potlucks and family gatherings that include guests with food restrictions. —Taste of Home Test Kitchen, Milwaukee, Wisconsin 2-1/2 cups multipurpose flour 2/3 cups baking cocoa 2 teaspoons baking soda 2 cups refrigerated coconut milk 1-1/2 cups sugar 1/3 cup canola oil 2 tablespoons cider vinegar 1 teaspoon vanilla extract FROSTING: 1 cup dairy-free margarine, soften 3 cups of sugar from the confiteeros 1/3 cup cocoa for baking 2 teaspoons of vanilla extract Trato from previous temperature to 350°. In a large bowl, whisk together the flour, cocoa and baking soda. In a small bowl, whisk in coconut milk, sugar, oil, vinegar and vanilla. Stir in dry ingredients until moistened. Fill the cups with paper-lined muffins half full. Bake until a toothpick inserted in the center comes out clean, 15-20 minutes. Cool for 10 minutes before removing from pans to wire shelves to cool completely. For icing, in a large bowl, whisk the margarine until light and fluffy. Whisk in sugar, cocoa, milk and vanilla from the conphyteers. Frost cakes. 1 cupcake: 265 calories, 12 g fat (2 g saturated fat), 0 cholesterol, 194mg sodium, 40g carbohydrates (27g sugars, 1g fiber), 2g protein. Getty Images Calling All Chocoholics! These cupcakes are made for you. Announcement - Continue reading below yields: 24 Total time: 0 hours 45 minutes 1 c. 1 1/2 c. 2/3 c. 1 tablespoon 1/2 tsp. 1/4 p. 4 p. 2 1 c. 2 p. 2 1/2 c. This ingredient purchasing module is created and maintained by a third party, and imported on this page. You may be able to find more information about this and similar content on our website. Heat oven to 350° oF. Line of 12 muffin tray cups with paper coatings. Whisk butter, sugar, cocoa, baking powder, whisking soda and salt in a large bowl with a blender at low speed 1 minute or until well mixed. Add eggs; beat for 2 minutes or until fluffy. Whisk in the milk and vanilla (the dough may look curdled), then the flour until combined. Divide the dough between cups of muffin bread (about one cup of 1/4 each), each filling approximately 2 x 3 full. Bake until the wooden beak inserted in the center of each cupcake comes out clean, 20 to 25 minutes. Cool in a frying pan on a wire rack 5 minutes before removing from the pan to the shelf to allow to cool completely. Repeat step 2 with the remaining batter. Allow cupcakes to cool completely before icing and decoration. NOTE: Each recipe makes 24 cupcakes. If you have two 12-cup pans and space permits, you can side by side on the central shelf of your oven. Unfreeze cupcakes can be stored at room temperature, covered, up to a day or frozen in an airtight container for up to a month. Defrost before frosting. Once frosted and refrigerated, they can be refrigerated, very loose, up to 2 days. This content is created and maintained by a third party and imported on this page to help users provide their email addresses. You may be able to find more information about this and similar content in piano.io Announcement - Continue reading below 01/28/2009 We have 8 years and we did them all they're themselves. They're the best cupcakes we've ever made. We didn't have almond extract and they're still great. We enjoyed doing them and eating them too. They're the best cupcakes ever!!! 05/11/2008 This was good. I made a couple of alterations, but not many. I switched the fat to oil after watching an episode of Throwdown with Bobby in cupcakes and she (or course, fought a woman!) the secret ingredient was oil in the dough for a lighter brownie. I also added 12-ounce chocolate chips, as my boys begged me to make chocolate, chocolate cakes. 03/05/2010 I really liked this recipe. After reading some other reviews and knowing that butter is not used in cupcakes I used 10 tablespoons of oil instead of butter. I also think the cooking time is a long way off. I only cooked mine for up to 16 minutes! They were wet and wonderful. I love the hint of almond flavor you get too. 05/06/2008 I had high hopes for this recipe, but unfortunately I was disappointed. These cupcakes were *very dense* and not at all cake like (hence the word pie cup). I followed the recipe as directed. I only made half a lot that was 9 good sized cupcakes. Also, I used my kitchen help mixer, but I don't feel like I mixed any more of the dough. Fortunately, I was able to help the taste, but using the recipe for Peanut Butter and Banana Glaze from this (delicious) site. 03/12/2009 These are delicious. I just did this an hour ago - I chose them because I only had unsweetened coconut powder and not chocolate with chocolate. The dough is like the icing itself and the cupcakes are so aerated. I didn't use almond extract, but that worked for me. 09/14/2009 these were the best chocolate cupcakes I've ever had! followed the recipe exactly and had no problems! 12/08/2009 These cupcakes were great! I added 2 cups of milk and that's what he did the trick. It made them wet and rich. I don't even like cupcakes, but these were amazing. Easy to do too. I had to do this because my father just got discharged from the hospital and he longed for them. I must say they were a little bulging, but they were very tasty! 03/03/2009 The recipe is ok the dough came out a little thick so I added a little more milk and a little oil in it too. However, after adding these it was still a bit thick, so I decided to turn them into cookies instead. That worked really well! Simply spoon on a sheet of baking cookies for about 8-10 minutes and add some icing. It's a great mix between a cupcake and a cookie! 01/28/2011 I did these today and they are a great success! I took note of other suggestions and used 10 tablespoons of oil instead of butter, and 2 cups of milk instead of 3/4 cups. Mine came out wet and delicious! I'd like to rate higher, but they weren't But close! 1 of 33 Kendra Easy Chocolate Cupcakes 2 of 33 Miguel Angel Morales Easy Chocolate Cupcakes Jr. 3 of 33 Melissa Goff Easy Chocolate Cupcakes 4 of 33 Easy Chocolate Cupcakes Leenie 5 of 33 Easy Chocolate Cupcakes Joymichelle 6 de de Easy Chocolate Cupcakes Quennie Marie Jorolan 7 of 33 Easy Chocolate Cupcakes Petita 8 of 33 Ellen Sullivan Easy Chocolate Cupcakes 9 of 33 Sheana McLaughlin Easy Chocolate Cupcakes 10 of 33 Melissa Goff Easy Chocolate Cupcakes 11 of 33 Easy Chocolate Cupcake Lemon Pepper 12 of 33 SassyMom4 Easy Chocolate Cupcakes 13 of 33 Modesty Easy Chocolate Cupcakes 14 of 33 Chocolate Cupcakes Charlene Marion 15 of 33 Cupcakes Easy Chocolate Yurimar Quevedo 16 of 33 Easy Chocolate Cupcakes GodivaGirl 17 of 33 Easy Chocolate Cupcakes Talena 18 of 33 Easy Chocolate Cupcakes numy 19 of 33 Easy Chocolate Cupcakes shaibaibqbal 20 of 33 Easy Chocolate Cupcakes Chef TJ Tj

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