

Chocolate Cupcakes with Chocolate Frosting

yield: 12 cupcakes

Ingredients:

Cupcakes:

1 cup all-purpose flour
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup cocoa powder
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
pinch of salt
 $\frac{1}{2}$ cup buttermilk - room temperature
 $\frac{1}{4}$ cup canola oil
 $\frac{1}{2}$ cup warm water
1 teaspoon vanilla extract
1 large egg

Frosting:

1 package cream cheese (227g/8oz)
250ml heavy whipping cream
 $\frac{3}{4}$ cup powdered sugar
2 teaspoons orange extract
100g/3.5oz dark chocolate

decorating valentine sprinkles (optional)

Directions:

Cupcakes:

In a bowl mix together the flour, sugar, cocoa powder, baking powder, soda and salt. Add the buttermilk, oil, water, extract and egg and whisk well until you get a

smooth batter. Line the standard muffin pan with paper liners. Divide the batter evenly among 12 muffin cups. Bake in a preheated oven 350F/180C for about 20-25 minutes. Cool down completely on a wire rack.

Frosting:

Melt the chocolate (in a microwave) and cool a little.

Beat the cream cheese, sugar and extract until fluffy. Gradually add the heavy whipping cream and whisk until you get smooth and thick frosting. Add the melted chocolate and whisk well.

Decorate the cupcakes with the chocolate frosting. Add some sprinkles if you wish. Serve.

Keep refrigerated.

Enjoy!:)

Source: [Martha Stewart](#)