

MOIST CHOCOLATE CUPCAKES WITH GANACHE FILLING

★★★★★ *.5 from 2 reviews*

These Moist Chocolate Cupcakes are only made more delicious by the ganache filling in the middle. They're fluffy, a little dense, and oh so chocolatey!

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Prep Time: 30 minutes

Cook Time: 20 minutes

Total Time: 50 minutes

Yield: 12-14 Cupcakes

Category: Dessert

Method: Oven

Cuisine: American



INGREDIENTS

CUPCAKES

1 1/3 cups all purpose flour

1/4 cup cocoa (I use Hershey's Special Dark Cocoa)

1 cup sugar

1/4 tsp baking soda

1 tsp baking powder

3/4 cup salted butter, softened but not fully melted

1 egg white

1 egg

1 tsp vanilla extract

1/2 cup sour cream

1/2 cup milk

GANACHE

6 oz semi-sweet chocolate chips

1/4 cup heavy whipping cream

3 tbsp salted butter

ICING

1/2 cup shortening

1/2 cup salted butter

4 cups powdered sugar

1/4 cup + 2 tbsp cocoa

5–6 tbsp water or milk

INSTRUCTIONS

CUPCAKES

1. Preheat oven to 350 degrees.
2. Whisk together flour, cocoa, sugar, baking soda and baking powder in a large mixing bowl.
3. Add butter, egg white, egg, vanilla, sour cream and milk to the dry ingredients and mix on medium speed just until smooth. Do not over mix.
4. Fill cupcake liners a little more than half way.
5. Bake 18-20 minutes.
6. Allow to cool for 1-2 minutes, then remove to cooling rack to finish cooling.

GANACHE

1. Put chocolate chips into a microwave safe bowl.
2. Add heavy whipping cream and butter to bowl with chocolate chips. Heavy cream should mostly cover the chocolate chips.
3. Microwave mixture until cream begins to boil, about 1-2 minutes.
4. Whisk mixture until chocolate is completely melted. Set aside to cool for about 5 minutes, until the chocolate begins to thicken.
5. When thickened, cut out a hole in the center of the cupcakes. I used a cupcake corer. Pour ganache into whole, filling it.

ICING

1. Combine butter and shortening and mix until smooth.
2. Add 2 cups of powdered sugar and mix until smooth.
3. Add cocoa and 3-4 tbsp of water or milk and mix until smooth.
4. Add remaining powdered sugar and mix until smooth.
5. Add more water or milk until desired consistency is reached.
6. Top cupcakes with icing.

NOTES

You may notice little bits of butter in the batter, but that's ok. They will melt into the cupcake as they bake.

Nutrition Facts

Serving Size 1 Cupcake
Serves 14

Amount Per Serving

Calories 549

% Daily Value*

Total Fat 34.4g **44%**

Cholesterol 85.9mg **29%**

Sodium 196.1mg **9%**

Total Carbohydrate 60.6g **22%**

Sugars 49.9g

Protein 5.6g **11%**

Vitamin A 22% Vitamin C 0%

Keywords: cupcakes from scratch, chocolate cupcake recipe, best chocolate cupcake recipe, moist chocolate cupcake recipe, chocolate cupcakes, chocolate cupcakes filled, chocolate cupcakes frosting, homemade chocolate cupcakes, easy chocolate cupcake recipe

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