

- These chocolate cupcakes are super moist for days and so easy to make with just one bowl. I know everyone says that their chocolate cupcakes are the best but these really are. Try them once and you will fall in love. Hi, I'm Lindsay from Life, Love and Sugar and today we're making chocolate cupcakes. All right, so I really love how you make these cupcakes in just one bowl, no mixer needed. So let's get started. We've got our all-purpose flour, sugar, cocoa powder. I'm using natural unsweetened but you could also use Dutched cocoa. Baking soda and salt. We're gonna whisk all this together. And now we can add our wet ingredients. We have one egg, milk. You can use regular milk or buttermilk. Vegetable oil. And vanilla extract. Let's draw all this together. Now we're gonna add some hot water. You could also do hot coffee but the heat in this actually helps the cocoa to bloom which brings out that chocolate flavor. The coffee would do that a little bit too but the hot water does a great job all on its own. All right, so this does create a pretty thin chocolate batter, so don't be concerned. That is how it's supposed to be. And now we will add this to our cupcake pan with cupcake liners. We're gonna go ahead and pop these in the oven at 300 degrees. Yes, it's 300 degrees. The lower baking temperature actually helps them to rise more evenly, giving you a flatter top and it actually contributes to their tender texture as well. So let's pop these in the oven. All right, so while your baked cupcakes are cooling, we can make our buttercream. We're gonna start by beating our room temperature butter until it's nice and smooth and creamy. Alright, so now we're gonna add about half of our powdered sugar. All right, so now we're going to add our melted chocolate in a couple of batches. Next, we'll add our cocoa powder for a little extra chocolate flavor. All right, now I'm gonna go ahead and add a couple of tablespoons of heavy cream. All right, now we can add the rest of our powdered sugar. Now it's still pretty thick so I'm gonna add a little bit more cream. This buttercream can be a little bit deceiving because as that chocolate firms up, it'll get thicker, so just add more cream if you need it. All right, so once your frosting is ready you can go ahead and grab a piping bag with your tip. I'm using Ateco 847. All right, now you can finish 'em off with some sprinkles if you'd like. And there you have them, your final moist chocolate cupcakes. They truly are so, so good, so moist. They'll stay that way for days. You are going to love these. For the full recipe head over to lifeloveandsugar.com.