


DARK & DREAMY DOUBLE FUDGE CUPCAKES	
THE RECIPE IS FOR 12-14 CUPCAKES, BUT THIS RECIPE CAN EASILY BE DOUBLED OR EVEN TRIPLED – YA’LL KNOW ME!	
INGREDIENTS: <ul style="list-style-type: none"> • ¾ CUP ALL-PURPOSE FLOUR (95GRAMS) • ¾ CUP SUPERFINE SUGAR (150GRAMS) • ½ CUP DARK DUTCH-PROCESS COCOA POWDER (60 GRAMS) • 1 TSP BAKING SODA • ½ TSP BAKING POWDER • ½ CUP BUTTERMILK, ROOM TEMPERATURE • 1/3 CUP COFFEE, HOT • 3 TLSP VEGETABLE OIL • 2 TSP VANILLA • 1 EGG, ROOM TEMPERATURE • PINCH OF SALT 	
DIRECTIONS: <ol style="list-style-type: none"> 1. PREHEAT OVEN TO 360° F. LINE A STANDARD CUPCAKE PAN WITH YOUR FAVORITE CUPCAKE LINERS. 2. IN THE BOWL OF ELECTRIC MIXER FITTED WITH THE PADDLE ATTACHMENT, SIFT FLOUR, SUGAR, COCOA POWDER, BAKING SODA, BAKING POWDER, AND SALT. 3. IN A MEDIUM BOWL OR MEASURING CUP, COMBINE THE BUTTERMILK, COFFEE, OIL, EGG AND VANILLA. 4. ADD LIQUID MIXTURE TO DRY INGREDIENTS AND WHISK UNTIL SMOOTH, ABOUT 1 MINUTE. DIVIDE BATTER AMONG THE LINERS (ABOUT ¾ FULL). 5. BAKE UNTIL A WOODEN PICK INSERTED INTO THE CENTER OF THE CUPCAKE COMES OUT WITH A ONLY A FEW CRUMBS, ABOUT 18-20 MINUTES. TRY NOT TO OVER-BAKE. LET CUPCAKES COOL IN PAN ON A WIRE RACK FOR 10 MINUTES, AND THEN TURN ONTO RACK TO COOL COMPLETELY. 	
NOTE: -THIS RECIPE WORKS GREAT UP IN MY ELEVATION OF ABOUT 3,500	

Ingredients: all-purpose flour, sugar, dark Dutch-process cocoa powder, baking soda, baking powder, buttermilk, coffee, vegetable oil, egg and vanilla extract.