

Best Ever Moist Delicious Chocolate Cupcakes Recipe

Servings: 24 cupcakes

Ganache Filling Ingredients:

- 4 ounces finely chopped, bittersweet chocolate
- 1/2 cup heavy cream
- 2 tablespoons powdered sugar

Cupcakes Ingredients:

- 6 ounces finely chopped, bittersweet chocolate
- 2/3 cup Dutch-processed cocoa powder
- 1 1/2 cups of hot coffee
- 1 1/2 cups of all-purpose flour
- 1 1/2 cups of granulated sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3/4 cup of vegetable oil
- 4 eggs
- 4 teaspoons white vinegar
- 2 teaspoon vanilla extract

Chocolate Frosting Ingredients:

- 2 1/2 cups unsalted butter (room temp)
- 2 cups powdered sugar
- 1 1/2 cups Dutch-processed cocoa powder
- Pinch of salt
- 1 1/2 cups light corn syrup
- 2 teaspoons vanilla extract
- 16 ounces chocolate (milk, semisweet or dark), melted and cooled to room temp

Directions:

1. For ganache filling, heat chopped chocolate, heavy cream & powdered sugar in a small bowl. (Microwave on high for 20-30 seconds till warm to touch). Whisk til smooth. Set in refrigerator & just barely chilled (30 minutes or less).
2. Preheat oven to 350 degrees F. Line muffin tins with cupcake paper liners. Set aside.
3. For cupcakes, place chopped chocolate & cocoa powder in a bowl. Pour hot coffee over mixture & whisk until smooth. Refrigerate until cooled (approx. 20 minutes).
4. Stir together sugar, flour, cocoa, salt, and baking soda in a bowl. Set aside.
5. Whisk oil, eggs, vinegar, & vanilla extract into cooled chocolate mixture. Add flour mixture & whisk until smooth.

6. Fill liners evenly with batter. Place one rounded teaspoon of ganache on top of each cupcake.
7. Bake cupcakes 17-19 minutes until firm to touch. Remove from oven and cool completely on wire rack before frosting.
8. For frosting, mix butter, sugar, cocoa powder, & salt until smooth. Scrap sides of bowl as needed. Add syrup & vanilla extract and blend. Scrape sides. Drizzle in the cooled melted chocolate and blend until smooth & creamy. Frost cupcakes as desired.

Note: Ateco #823 decorating tip was used for piping frosting. If you want a high frosting swirl on the cupcakes, you may need to double the frosting recipe.

Source: CupcakeCircle.com

<http://cupcakecircle.com/best-ever-moist-delicious-chocolate-cupcakes/>