

Chocolate Moist Brownie Fudge Cupcakes Recipe

Servings 36 cupcakes

Brownie Batter Ingredients:

- ¼ cup melted butter
- ⅓ cup sweetened condensed milk
- ⅓ cup whole milk
- 1 (18.25 oz.) box devil's food cake mix

Cupcake Ingredients:

- 1 (18.25 oz.) box devil's food cake mix
- 1 (3.9 oz.) pkg. Jell-O instant chocolate fudge pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 beaten eggs
- ½ cup milk
- 2 cups mini semi-sweet chocolate chips

Frosting Ingredients:

- 2 (4 sticks) cups softened butter
- 8 oz. powdered sugar
- 1.5 cups unsweetened cocoa powder (Hershey's Special Dark Cocoa)
- a pinch of salt
- 1.5 cups light corn syrup
- 2 tsp vanilla extract
- 16 oz. milk chocolate chips

Brownie Batter Directions:

1. Combine all ingredients in a large bowl and mix on medium speed for 2 mins until well combined.
2. Use a small scoop & drop batter onto lined baking sheet (parchment paper). Freeze overnight.

Cupcakes Directions:

1. Preheat oven to 325 degrees. Spray cupcake tins with cooking spray. Line with cupcake liners. Set aside.
2. Combine all ingredients except chocolate chips. Mix on medium speed until combined (approx. 2 mins).
3. Fold in chocolate chips. Drop batter into liners filling about 2/3 full.
4. Remove frozen brownie batter & press into cupcake batter.
5. Bake for 22-28 mins. Allow to cool completely before frosting.

Frosting Directions:

1. Melt chocolate chips in the microwave, stirring every 30 seconds. Set aside.
2. Combine butter, sugar, cocoa and salt & mix until smooth. Scrape the bowl as needed.
3. Add the corn syrup and vanilla. Mix well. Scrape the bowl again.
4. Add the melted chocolate. Blend until smooth & creamy. (Note: If using a mixer, don't over whip the butter too much. May use a processor to blend frosting.)

Source: CupcakeCircle.com