

Vanilla and Chocolate Cupcakes Recipe

Servings: 12 cupcakes

Ingredients:

- 1 cup (200g) caster sugar
- 110g (1/4 lb. or 1 stick) unsalted butter
- 2 whole eggs
- 2 teaspoons vanilla extract
- 200g (1 3/5 cups) all-purpose/plain flour
- 1 3/4 teaspoons baking powder
- 1/2 cup (125ml) milk
- 2 tablespoons cocoa powder
- 1 tablespoon water

Directions:

1. Preheat the oven to 180 degrees C (350 degrees F). Line muffin pan with 12 cupcake liners.
2. Cream the sugar and butter. Beat in the eggs, one at a time and add vanilla.
3. Mix baking powder and flour. Mix into batter mixture in 2 batches. Gradually mix in the milk until smooth.
4. Combine cocoa powder with water form a paste.
5. Add cocoa paste to 1/2 of the batter mixture to make chocolate cupcakes. Stir until combined. Fill cups 3/4 full with chocolate mixture. Repeat with the vanilla mixture.
6. Bake cupcakes for 20-25 minutes or until toothpick inserted in center comes out clean.
7. Let cool and top with your favorite icing.

Note: Recommend the vanilla icing recipe in the [Perfect Most Fluffy Vanilla Cupcakes](#) recipe. Recommend the chocolate icing recipe in [Creamy Chocolate Frosting](#).

Source: CupcakeCircle.com

<http://cupcakecircle.com/how-to-make-homemade-vanilla-and-chocolate-cupcakes/>