

Chocolate Cupcakes with Buttercream Frosting

DESSERTS

Ingredients

Cupcakes

- 4 tbsp Truly Grass Fed Unsalted Butter
- 1/4 cup vegetable oil
- 1/2 cup water
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 2 tbsp unsweetened cocoa powder
- 3/4 tsp baking soda

- Pinch of salt
- 1 large egg
- 1/4 cup buttermilk
- 1 tsp vanilla extract

Frosting

- 6 oz cream cheese, room temperature
- 4 oz Truly Grass Fed Unsalted Butter, room temperature
- 1 tsp vanilla extract
- 3 cups powdered sugar



Instructions

1. Preheat oven to 350° F. Line a 12-cup muffin tin with paper or foil cup liners.
2. Melt butter, vegetable oil, and water in a medium saucepan over low heat.
3. Sift flour, sugar, cocoa powder, baking soda, and salt in a large bowl. Add melted butter and beat with a handheld mixer at low speed until smooth.
4. Add egg and beat until mixed. Add buttermilk and vanilla and beat again until smooth, scraping the bottom and sides of the bowl.
5. Pour batter into lined muffin tin, filling each cup about halfway to three fourths full.
6. Bake in middle rack of oven for about 25 minutes, or until springy. You should be able to insert a toothpick in the middle and have it come out clean. Transfer to a wire rack and let cupcakes sit in tin for 10 minutes before removing. Let cupcakes continue to cool completely before frosting.
7. Make frosting by adding cream cheese, butter, and vanilla into a stand mixer bowl. Beat with a paddle for about 3 minutes until just creamy and combined. Add a third of the powdered sugar and mix again until incorporated. Repeat two more times with the remaining powdered sugar.
8. Fill a piping bag with frosting and pipe on top of cupcakes, or frost by hand. Option to top with sprinkles.



Naturally Irish. Truly Delicious.