

Betty's Dark Chocolate Cupcakes--for Valentine's Day!



Uploaded on Feb 9, 2012

In this video, Betty demonstrates how to make Dark Chocolate Cupcakes. These may be served as is, but I will be creating a Valentine's Day topping for the cupcakes in the next couple of uploads.

Ingredients:

4 (1-ounce) squares unsweetened chocolate
½ cup butter
2 cups sugar
2 eggs
cups all purpose flour
½ teaspoon baking powder
1 teaspoon baking soda
¾ teaspoon salt
¾ cup butter milk (I substituted ¾ cup milk plus ¾ tablespoon lemon juice.)
¾ cup water
1 teaspoon vanilla extract

Melt 4 ounces unsweetened chocolate in top of a double boiler. Set aside. In a large bowl, use an electric mixer to cream ½ cup butter with 2 cups sugar, adding sugar gradually and beating well. Add 2 eggs, one at a time, beating well after each addition. Add cooled chocolate, mixing well. In a medium bowl, combine 2 cups all purpose flour, ½ teaspoon baking powder, 1 teaspoon baking soda, and ¾ teaspoon salt. Mix well. Add dry mixture to chocolate mixture alternately with ¾ cup buttermilk (or substitute), beginning and ending with dry mixture. Mix well after each addition. Add ¾ cup water, mixing well. Stir in 1 teaspoon vanilla. Spoon batter into paper-lined muffin tins, filling each equally, about ½ to 2/3 full. Bake in a preheated 350 degree (F) oven about 15 minutes. Start testing with a toothpick after about 10 minutes. When toothpick comes out clean, remove cupcakes from the oven. Immediately remove cupcakes from muffin tins and place them on cooling racks. Serve when cool. This recipe makes 3 dozen cupcakes. I will be making a Valentine decoration for the top of these cupcakes over the next two days, in case you want to use them in your Valentine's Day celebration. Stay tuned! --Betty