

From the kitchen of R.L. Smith
and
Unbelievably Good Cookies™

FROSTED CHOCOLATE CUPCAKES

Makes 12 cupcakes

Ingredients

- 4 tablespoons unsalted butter
- 1/4 cup vegetable oil
- 1/2 cup water
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/4 cup plus 2 tablespoons unsweetened cocoa powder (not Dutch process)
- 3/4 teaspoon baking soda
- 1/8 teaspoon salt
- 1 large egg
- 1/4 cup buttermilk
- 1 teaspoon pure vanilla extract

Directions

1. Preheat the oven to 350°. Line a 12-cup muffin tin with paper or foil liners.
2. In a medium saucepan, melt the butter with the vegetable oil and water over low heat.
3. In a large bowl, sift the flour with the sugar, cocoa powder, baking soda and salt. Add the melted butter mixture and beat with a handheld mixer at low speed until smooth. Add the egg and beat until incorporated, then add the buttermilk and vanilla and beat until smooth, scraping the bottom and side of the bowl. Pour the batter into the lined muffin tins, filling them about three-fourths full.
4. Bake the cupcakes in the center of the oven for about 25 minutes, until springy and a toothpick inserted in the center comes out clean. Let the cupcakes cool slightly, then transfer them to a rack to cool completely. Frost and top the cupcakes as desired.

From the kitchen of R.L. Smith
and
Unbelievably Good Cookies™

CHOCOLATE FROSTING

Ingredients

- 1 1/3 cups heavy cream
- 1 1/2 cups sugar
- 6 ounces unsweetened chocolate
- 1 stick (4 ounces) plus 2 tablespoons unsalted butter
- 1 1/2 teaspoons vanilla extract
- Pinch of salt

Directions

1. In a medium saucepan, bring the cream and sugar to a boil over moderately high heat. Reduce the heat to low and simmer, stirring occasionally, until the liquid reduces slightly, about 6 minutes.
2. Pour the mixture into a medium bowl and add the chocolate, butter, vanilla and salt. Let stand, stirring occasionally, until the chocolate and butter are melted.
3. Set the bowl in a larger bowl of ice water. Using a hand-held electric mixer, beat the frosting on medium speed, scraping the sides occasionally with a rubber spatula, until thick and glossy, about 5 minutes. Use at once.