

Bakery-Style Moist Chocolate Cupcakes You Can Make at Home

Moist Chocolate Cupcakes with Chocolate Buttercream Frosting



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cupcakes:

2 cups all-purpose flour

$\frac{1}{2}$ cup unsweetened cocoa powder

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cup milk

1 cup vegetable oil

4 large eggs

1 teaspoon vanilla extract

$\frac{1}{2}$ cups granulated sugar

$\frac{1}{2}$ cup hot water or hot coffee

For the Chocolate Buttercream:

1 cup unsalted butter, softened

2 cups powdered sugar

3 tablespoons milk or heavy cream

A pinch of salt

DIRECTIONS

1. Make the Cupcakes:: Preheat your oven to 350°F (175°C). Line a cupcake tin with paper liners.
2. Dry mix: In a large bowl, sift together the flour, cocoa powder, baking powder, baking soda, and salt.
3. Wet mix: In a separate bowl, whisk together the milk, oil, eggs, vanilla, and sugar until smooth.
4. Combine: Gradually add the dry ingredients to the wet ingredients, stirring until just combined.
5. Add liquid: Stir in the hot water or coffee. The batter will be thin-don't worry, that's what makes them moist!
6. Fill and bake: Pour batter into liners, filling each about $\frac{2}{3}$ full. Bake for 30 minutes or until a toothpick comes out clean.
7. Cool: Let the cupcakes cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.
8. Make the Chocolate Buttercream:: Cream the butter: Beat butter with a hand or stand mixer until light and fluffy (about 3 minutes).
9. Add cocoa: Mix in the cocoa powder until smooth.
10. Add sugar: Gradually beat in the powdered sugar, one cup at a time, on low speed.
11. Finish: Add milk, vanilla, and salt. Beat on high until light, fluffy, and silky.
12. Frost: Once cupcakes are cool, frost them using a piping bag or spatula.

SWAPS & NOTES

Water : Coffee deepens the chocolate flavor without making the cupcakes taste like coffee.

Dairy-Free : Use almond or oat milk and a dairy-free butter substitute.

Extra Richness : Add a handful of chocolate chips to the batter if you like a molten surprise inside.

Instructions Make the Cupcakes: Preheat your oven to 350°F (175°C).

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bakery-style-moist-chocolate-cupcakes-you-can-make-at-home/>