

## The Best Chocolate Fudge Cupcakes with Silky Fudge Frosting

Rich, Moist, and Covered in Glossy Fudge Frosting



**OVEN**  
**350°F**

**TIME**  
**20 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

For the Cupcakes:

- 1 cup (125g) all-purpose flour
- $\frac{1}{2}$  cup (50g) unsweetened cocoa powder
- 1 tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- ... tsp salt
- $\frac{1}{2}$  cup (115g) unsalted butter, melted
- $\frac{3}{4}$  cup (150g) granulated sugar
- ... cup (50g) brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$  cup (120ml) buttermilk
- ... cup (60ml) hot coffee (or hot water)

For the Fudge Frosting:

- 1 cup (225g) unsalted butter, softened
- 2 $\frac{1}{2}$  cups (300g) powdered sugar
- $\frac{1}{3}$  cup (80ml) heavy cream
- $\frac{1}{2}$  cup (90g) melted dark or semi-sweet chocolate

Instructions:

1 Make the Cupcakes:

Preheat oven to 350°F (175°C). Line a muffin tin with cupcake liners.

In a bowl, whisk together flour, cocoa, baking powder, baking soda, and salt.

In a large bowl, whisk melted butter, granulated sugar, and brown sugar until smooth.

Add eggs and vanilla, mix well.

Alternate adding dry ingredients and buttermilk, starting and ending with dry.

Stir in hot coffee-the batter will be thin, and that's perfect!

Divide into liners, filling  $\frac{3}{4}$  full.

Bake for 18-20 minutes or until a toothpick comes out clean.

Let cool in pan 5 minutes, then move to a wire rack.

2 Make the Fudge Frosting:

Beat softened butter until creamy.

Sift in powdered sugar, cocoa, and salt. Beat until combined.

Add cream and vanilla, beat until fluffy.

Mix in melted chocolate and beat until glossy.

3 Assemble:

## DIRECTIONS

1. Make the Cupcakes:: Preheat oven to 350°F (175°C). Line a muffin tin with cupcake liners.
2. In a bowl, whisk together flour, cocoa, baking powder, baking soda, and salt.
3. In a large bowl, whisk melted butter, granulated sugar, and brown sugar until smooth.
4. Add eggs and vanilla, mix well.
5. Alternate adding dry ingredients and buttermilk, starting and ending with dry.
6. Stir in hot coffee-the batter will be thin, and that's perfect!
7. Divide into liners, filling  $\frac{3}{4}$  full.
8. Bake for 18-20 minutes or until a toothpick comes out clean.
9. Let cool in pan 5 minutes, then move to a wire rack.
10. Make the Fudge Frosting:: Beat softened butter until creamy.
11. Sift in powdered sugar, cocoa, and salt. Beat until combined.
12. Add cream and vanilla, beat until fluffy.
13. Mix in melted chocolate and beat until glossy.
14. Assemble:: Once cupcakes are cool, pipe or spread the frosting generously on top.
15. Garnish with sprinkles, fudge drizzle, or chocolate shavings if desired.
16. Tips for Success: Hot coffee deepens the chocolate flavor without making the cake taste like coffee.
17. Make sure the melted chocolate is slightly cooled before adding to the frosting.

18. For bakery-style swirls, use a large open star piping tip.
19. You can refrigerate the frosting for 10 minutes before piping if it's too soft.
20. Serving Suggestions & Pairings: These cupcakes go perfectly with:
21. A glass of cold milk or a hot latte
22. Chocolate : Chip Cookie Dough Brownie Bombs for a chocolate overload
23. No-Bake : Oreo Cream Pie when you want a dessert duo
24. Brownie : Batter Dip at your dessert bar
25. Chocolate : Chip Cookie Bites for snack-sized fun

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/the-best-chocolate-fudge-cupcakes-with-silky-fudge-frosting/>