

Velvety Mocha Chocolate Cupcakes: Rich & Decadent Recipe

Indulge in a rich, decadent treat that's perfect for any chocolate and coffee lover! These



OVEN
350°F

TIME
3-5 min

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INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder (natural or Dutch-processed)
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup strong brewed coffee, cooled
- 1/2 cup whole milk
- 1 1/2 cups powdered sugar (confectioners' sugar)
- 2 tablespoons unsweetened cocoa powder
- 1 tablespoon strong brewed coffee, cooled
- Chocolate shavings, for topping (optional)

DIRECTIONS

1. Let's get these delicious : Velvety Mocha Chocolate Cupcakes baking and frosted!
2. Preheat : Oven & Prep Tin: Preheat your oven to 350°F (175°C). Line a standard 12-cup cupcake pan with paper liners.
3. Whisk : Dry Ingredients (Cupcakes): In a medium bowl, whisk together the 1 cup all-purpose flour, 1/2 cup cocoa powder, 1/2 teaspoon baking powder, 1/2 teaspoon baking soda, and 1/4 teaspoon salt until thoroughly combined. Set aside.
4. Cream : Butter & Sugar: In a large mixing bowl, using an electric mixer (stand mixer or handheld), beat the 1/2 cup softened unsalted butter and 1 cup granulated sugar together until the mixture is light and fluffy, about 3-5 minutes.
5. Add : Eggs & Vanilla: Add the 2 large eggs one at a time, beating well after each addition until fully incorporated. Stir in the 1 teaspoon vanilla extract.
6. Combine : Wet & Dry (Cupcakes): Gradually add the dry ingredients mixture (from step 2) to the butter mixture, alternating with the 1/2 cup cooled strong brewed coffee and 1/2 cup whole milk. Begin and end with the dry ingredients. Mix on low speed, or by hand, just until combined and a smooth batter forms. Be careful not to overmix, as overmixing can lead to tough cupcakes.
7. Fill : Liners & Bake: Divide the batter evenly among the prepared cupcake liners, filling each about two-thirds full. Place the cupcake pan in the preheated oven and bake for 18-20 minutes, or until a toothpick inserted into the center of a cupcake comes out clean.

8. **Cool :** Cupcakes: Allow the cupcakes to cool in the pan for 5 minutes. Then, carefully transfer them to a wire rack to cool completely. This is crucial before frosting.
9. **For the :** Mocha Frosting:
10. **Beat :** Butter: In a large bowl, using an electric mixer, beat the 1/2 cup softened unsalted butter until it is light and creamy, about 1-2 minutes.
11. **Add :** Powdered Sugar & Cocoa: Gradually add the 1 1/2 cups powdered sugar and 2 tablespoons cocoa powder, 1/2 cup at a time, beating well between each addition until smooth and combined.
12. **Add :** Coffee & Vanilla: Stir in the 1 tablespoon cooled strong brewed coffee and 1 teaspoon vanilla extract. Beat on medium-high speed until the frosting is light, fluffy, and smooth, about 2-3 minutes. If desired, add a tiny drop of food coloring to deepen the brown color.
13. **Frost & :** Garnish: Once the cupcakes are completely cool, pipe or spread the frosting generously onto the cooled cupcakes using a piping bag with your favorite tip, or simply an offset spatula. Sprinkle with chocolate shavings for topping, if desired.

SWAPS & NOTES

Cocoa Powder: Use good quality unsweetened cocoa powder for a deep chocolate flavor.

Natural or Dutch-processed both work.

Strong Brewed Coffee: This is crucial for the "mocha" flavor and helps activate the cocoa powder.

Ensure it's cooled to room temperature before adding to the batter.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure butter, eggs, and milk are at room temperature for a smooth, well-emulsified batter and creamy frosting.

Strong Coffee: The coffee in both the cupcakes and frosting enhances the chocolate flavor without making it taste overtly like coffee.

Don't Overmix: Overmixing batter or frosting can lead to tough cupcakes or grainy frosting.

Cool Cupcakes COMPLETELY: This is absolutely essential!

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

Original recipe: <https://chefmaniac.com/velvety-mocha-chocolate-cupcakes-rich-decadent-recipe/>