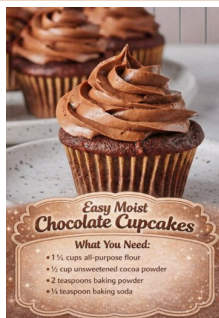


The Ultimate Moist Chocolate Cupcakes: A Bakery-Style Recipe You Can Make at Home

As a professional food writer for



OVEN
350°F

TIME
17 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour: The structural foundation.
- 1/2 cup unsweetened cocoa powder: For that intense chocolate hit.
- 2 tsp baking powder & 1/4 tsp baking soda: Our dual-leavening agents for the perfect rise.
- 1/8 tsp salt: To enhance the sweetness and chocolate notes.
- 1 1/2 cups white sugar: For sweetness and moisture retention.
- 6 tbsp butter, softened: Provides the fat needed for a tender crumb.
- 2 large eggs: Room temperature is best for emulsification.
- 3/4 tsp vanilla extract: A flavor booster that rounds out the cocoa.
- 1 cup milk: Whole milk is preferred for the highest fat content and richest texture.

DIRECTIONS

1. **Prep the : Oven:** Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin pan with paper liners. If you have extra batter, you may need a second pan!
2. **Sift the : Dry:** In a medium bowl, sift together the flour, cocoa powder, baking powder, baking soda, and salt. Sifting is crucial to prevent "cocoa clumps" in your finished cake.
3. **Cream the : Base:** In a separate large bowl (or stand mixer), beat the softened butter and sugar together on medium-high speed until the mixture is light, fluffy, and pale in color.
4. **Add : Eggs & Vanilla:** Mix in the eggs one at a time, ensuring the first is fully incorporated before adding the second. Stir in the vanilla extract.
5. **Combine : Carefully:** This is the most important step. Add your dry ingredients in two batches, alternating with the milk. Start with half the dry, then all the milk, then the remaining dry. Mix just until the white streaks disappear.
6. **Fill the : Cups:** Spoon the batter into the prepared liners. Only fill them about halfway. This prevents the batter from spilling over and creating "mushroom tops."
7. **Bake:** Place in the center rack and bake for 15-17 minutes. You'll know they are done when a toothpick inserted into the center comes out clean or with just a few moist crumbs.
8. **Cool:** Let the cupcakes rest in the pan for 5 minutes, then move them to a wire rack. They must be completely cool before you even think about frosting them!

SWAPS & NOTES

Swaps and Notes The Cocoa: You can use Dutch-processed cocoa for a darker, smoother flavor, but natural unsweetened cocoa works perfectly here.

The Fat: If you are out of butter, you can substitute an equal amount of neutral oil (like vegetable or canola), though you will lose that slight buttery undertone.

Dairy-Free: You can easily swap the milk for almond or oat milk, and use a vegan butter stick alternative.

Extra Chocolate: If you are a true chocoholic, feel free to fold in 1/2 cup of mini chocolate chips-similar to the texture I love in these chocolate chip cookie bites.

TIPS FOR SUCCESS

Spoon and Level: When measuring your flour and cocoa, don't scoop directly with the measuring cup.

Use a spoon to fill the cup and level it off with a knife.

This prevents "packing" the flour, which leads to dry cupcakes.

Don't Overmix: Once the flour hits the wet ingredients, gluten starts to develop.

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

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