

The Best Chocolate Blackberry Cupcakes with Jam and Ganache

Chocolate Blackberry Bliss Cupcakes



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cupcakes:

- 1 cup all-purpose flour
- 1/2 cup cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup buttermilk
- 1/2 cup hot water

Toppings:

- 1/2 cup blackberry jam
- Fresh blackberries for garnish
- Chocolate ganache (optional)

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F (175°C). Line a muffin tin with cupcake liners.
- 2.** Combine Dry Ingredients: In a medium bowl, sift together flour, cocoa powder, baking powder, baking soda, and salt.
- 3.** Cream Butter & Sugar: In a large bowl, beat softened butter and sugar until light and fluffy (about 2-3 minutes).
- 4.** Add Eggs & Vanilla: Beat in eggs one at a time. Mix in vanilla extract.
- 5.** Alternate Dry Ingredients & Buttermilk: Gradually add dry ingredients to the butter mixture, alternating with buttermilk. Begin and end with dry ingredients. Mix just until combined.
- 6.** Add Hot Water: Slowly stir in hot water until batter is smooth. The batter will be thin - that's exactly what you want.
- 7.** Fill Liners: Divide batter evenly, filling each liner about two-thirds full.
- 8.** Bake: Bake 18-20 minutes, or until a toothpick inserted in the center comes out clean.
- 9.** Cool: Let cupcakes cool in the pan for 10 minutes before transferring to a wire rack. Cool completely.
- 10.** Add Blackberry Jam: Once cooled, spread a generous layer of blackberry jam on top of each cupcake.
- 11.** Optional Ganache & Garnish: Drizzle with chocolate ganache and top with fresh blackberries for a stunning finish.

SWAPS & NOTES

Use 1/2 cup milk + 1/2 tablespoon vinegar or lemon juice.

Jam Options: Seedless blackberry jam gives a smoother finish.

Butter Substitute: You can swap with neutral oil for extra moisture.

Cocoa Quality Matters: Use unsweetened, high-quality cocoa powder for the richest flavor.

TIPS FOR SUCCESS

Don't overmix once flour is added - it keeps the cupcakes tender.

Use room-temperature ingredients for smoother batter.

Chill ganache slightly before drizzling for better control.

For a filled version, core the center and spoon jam inside instead of spreading on top.

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

Original recipe: <https://chefmaniac.com/the-best-chocolate-blackberry-cupcakes-with-jam-and-ganache/>