

Homemade Chocolate and Vanilla Swirl Cupcakes with Buttercream

Chocolate Vanilla Swirl Cupcakes with Creamy Frosting



OVEN
350°F

TIME
40 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Cupcakes:

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 cup milk
- 1 tsp vanilla extract
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 3 tbsp cocoa powder

Buttercream Frosting:

- 1 cup unsalted butter, softened
- 3 cups powdered sugar
- 2 tbsp heavy cream or milk

Chocolate Drizzle:

- 1/2 cup dark chocolate chips
- 2 tbsp heavy cream

DIRECTIONS

- Step 1: Preheat the Oven: Preheat your oven to 350°F (175°C) and line a muffin tin with cupcake liners.
- Step 2: Mix the Dry Ingredients: In a bowl, whisk together:
 - Flour
 - Baking powder
 - Baking soda
 - Salt
- Step 3: Cream Butter and Sugar: In another bowl, beat together the butter and sugar until light and creamy.
- Add the eggs one at a time and mix in the vanilla extract.
- Step 4: Combine Wet and Dry Ingredients: Add the dry ingredients alternately with milk, mixing until the batter becomes smooth.
- Step 5: Make the Chocolate Batter: Divide the batter into two bowls.
 - Leave one plain and mix cocoa powder into the other bowl.
- Step 6: Fill the Cupcake Liners: Spoon vanilla batter into each cupcake liner.
 - Add chocolate batter on top and gently swirl with a toothpick to create a marble effect.
- Step 7: Bake: Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean.
- Allow the cupcakes to cool completely.
- Step 8: Prepare the Buttercream: Beat the butter until fluffy.
 - Gradually add powdered sugar, heavy cream, and vanilla extract until the frosting is smooth and creamy.

18. Step 9: Frost the Cupcakes: Pipe or spread the buttercream onto the cooled cupcakes.
19. Step 10: Add Chocolate Drizzle: Melt the chocolate chips with heavy cream until smooth.
20. Drizzle over the frosted cupcakes.

SWAPS & NOTES

and Substitutions This cupcake recipe is easy to customize.

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

Original recipe: <https://chefmaniac.com/homemade-chocolate-and-vanilla-swirl-cupcakes-with-buttercream/>