

Cupcake Option

INGREDIENTS

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 cup unsweetened cocoa powder
- 1/2 cup vegetable oil
- 1 cup hot water
- 1 large egg
- 1 1/2 teaspoons pure vanilla extract
- For the Icing:
 - 1 and 1/2 cup 35% cream
 - 4 tbsp granulated sugar
 - 2 tbsp cream cheese

Instructions

1. Preheat oven to 350°F. Line a 12-cup standard muffin tin with paper liners.
2. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, salt, and cocoa powder.
3. Add in vegetable oil, hot water, egg and vanilla and whisk until well combined and smooth. Batter will be thin.
4. Use a large scoop (about 3 tablespoons) to divide the batter between lined muffin cups.
5. Bake in a preheated oven for 17-20 minutes. The tops will spring back when touched lightly.
6. Place the pan on a cooling rack until cupcakes are cool to the touch.
7. For the icing:
8. In a mixer, mix the cream on medium high speed for 3 minutes (until stiff peaks form)
9. Add one tbsp of sugar at a time to the mixer
10. Add in the cream cheese and beat on high for 2 minutes
11. Put the icing into a piping bag and pipe on top of cupcakes!