

Perfect Hershey's Chocolate Cupcakes

Ingredients:

275 mL	flour
250 mL	sugar
100 mL	cocoa powder (double dutch will give you the best dark choc flavor)
4 mL	baking powder
4 mL	baking soda
2 mL	salt
125 mL	milk
60 mL	vegetable oil
1 mL	egg
5 mL	vanilla
100 mL	boiling water

Method:

1. Preheat the oven to 350 F. Set rack in middle. Prepare 12 muffin cups with paper liners.
2. In a medium bowl stir together the flour, sugar, cocoa, baking powder, baking soda and salt.
3. In a small bowl whisk together the milk, egg, oil and vanilla. Add to the dry ingredients and beat with an electric mixer on low for about 2 mins until smooth, scraping down the sides several times.
4. Put the water in a glass liquid measure and heat in the microwave for 45 secs, then pour into the batter and stir with a wooden spoon till smooth. Batter will be fairly thin.
5. Pour the batter into the muffin liners, filling them about 2/3 full and place in the preheated oven. Bake the cupcakes for 25 mins or till the tops spring back when touched.
6. Take the cupcakes out of the pan and place on a cooking rack and let cool for 10 mins. Ice with desired frosting.