

BLACK MAGIC CHOCOLATE CUPCAKES

345 mL	Flour (250+80+15)
250 mL	Sugar
80 mL	Cocoa
5 mL	Baking Soda
3 mL	Baking Powder
2 mL	Salt
1	Egg
125 mL	Hot Water with 5 mL of Instant Coffee
125 mL	Milk
7 mL	Vinegar
60 mL	Vegetable Oil
3 mL	Vanilla

Preheat your oven to 350 F. Line a 12 cup muffin tin with paper liners.

In a medium bowl sift the flour, sugar, cocoa, baking soda, baking powder and salt.

In a glass liquid measure mix together the milk and vinegar. In another glass liquid measure heat up the water in the microwave for 45 secs, then add the instant coffee.

In a small bowl use a fork to beat together the egg, vanilla, oil and soured milk.

Make a well in the dry ingredients and add in the liquid ingredients. Use an electric mixer on low speed to mix just till combined. Then stir in the coffee with a wooden spoon till smooth.

Pour the batter into a large glass measure and divide it evenly between the twelve cups and bake for 25 mins or till toothpick comes out clean or top springs back when touched. Remove from the muffin pan and let cool in the pan for 3-5 mins. Then move to a cooling rack. Cool completely before icing.

Icing: (for the whole group, so for 24 cupcakes)

125 mL	butter
105 mL	chocolate chips, melted on 50% power
750 mL	icing sugar
1	egg
100 mL	cocoa
5 mL	vanilla
40 mL	light cream (flavoring can be added like coffee, orange, chai, mint, peanut butter)

If doing vanilla icing just use the butter, icing sugar, cream and vanilla. (can add coconut, vanilla, maple, almond)

Beat margarine till soft. Add the melted chocolate and egg and beat. Then add the cocoa and ½ cup of the icing sugar and all of the cream and vanilla and beat till smooth. Add the rest of the icing sugar ½ cup at a time and beat till smooth. Increase or decrease icing sugar amount to get desired icing consistency. Decorate as desired with mint chocolate mint pieces, Christmas decoration sprinkles, coconut or toasted caramelized nuts.