

# Chocolate Cupcakes

## Ingredients

For the cupcakes

- 125g dark chocolate (minimum 56% cocoa solids)
- 125g unsalted butter
- 5tsp instant coffee
- 90ml boiling water
- 120g plain flour
- 30g cocoa powder
- 5tsp baking powder
- 100g golden caster sugar
- 150g light brown sugar
- 2 large eggs
- 95ml sour cream
- 1 tsp vanilla bean paste

For the icing

- 360g dark chocolate#
- 450g unsalted butter (at room temperature)
- 450g icing sugar

## Method

1. Set the oven to 160c/150c fan/Gas Mark 3. Set out 12 cupcake cases in cupcake trays.
2. Melt together the chocolate and the butter in a medium pan. Separately, mix the instant coffee with the boiling water and then stir into the chocolate mixture until smooth.
3. In a large bowl, sift together the flour, cocoa powder, baking powder and sugar. Give it a quick mix to combine. In a separate bowl, whisk together the eggs, sour cream and vanilla extract.
4. Mix together the wet ingredients, then fold into the dry ingredients.
5. Fill each case 2/3 of the way up and bake for around 25 minutes or until firm to the touch and a skewer poked in the middle comes out clean.
6. Cool in the tray for 5 minutes before transferring to a wire rack.
7. Melt the chocolate in a small pan and set aside to cool slightly.
8. Using an electric mixer, beat the butter with the icing sugar until pale and creamy (at least 4-5 minutes).
9. Fold the chocolate into the mixture, and use to ice the cooled cupcakes.