

**SUGAR, SPICE, AND EVERYTHING NICE!**



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**Name:** Sarah Szwed

**Recipe Name:** Moist Chocolate Cupcakes with Vanilla Icing

**Recipe Ingredients:**

For the cupcakes:

- 2 cups all purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 3/4 cup unsweetened cocoa
- 2 cups sugar
- 1 cup vegetable oil
- 1 cup hot coffee
- 1 cup whole milk
- 2 eggs
- 1 teaspoon vanilla extract
- 24 cupcake liners

For the icing:

- 3/4 cup whole milk
- 5 tablespoons of flour
- 1 stick butter
- 1 cup sugar
- 4 tablespoons crisco shortening
- 1 teaspoon vanilla

**Recipe Instructions:**

For the chocolate cupcakes:

1. Sift together dry ingredients in a mixing bowl.
2. Add oil, coffee, and milk, and mix at medium speed for 2 minutes.

3. Add eggs and vanilla, beat 2 more minutes.
4. Evenly distribute into 2 cupcake trays with 12 cups lined with cupcake liners.
5. Bake at 325 degrees for 15-20 minutes.

For the icing:

1. Mix milk and flour together in a pot, and cook over medium heat until a paste forms, stirring constantly.
2. Add the paste and the rest of the ingredients into an electric mixer and beat until smooth.