Cupcakes Recipe

Cakes

500ml all-purpose flour -500ml sugar

200ml cocoa powder -a pack of baking powder

5ml salt -125ml melted butter

60ml vegetable oil -125ml whole milk

2 eggs -10ml vanilla

250ml boiling water

Icing

125ml soft butter -125ml unsweetened cocoa powder

750ml sugar -45ml milk

5ml vanilla

Directions:
To make cupcakes:
Preheat the oven at 180 ° C. Place paper lines in tin.
In a large bowl, combine flour, sugar, cocoa powder, baking powder and salt.
Add the butter, oil, buttermilk, eggs and vanilla lightly beaten. Beat with an electric mixer on medium power for 2 minutes.
Stir in water (to lighten the weight).
Pour the batter into muffin cups, fill the boxes at three-quarters. Bake for about 30-35 minutes. Insert a knife in the center of the cupcakes and check if it comes out clean. Cool before icing the cupcakes.

Icing.

In a large bowl, whisk the butter and cocoa powder until the mixture becomes creamy. Stir in sugar, 3 tablespoons milk and vanilla. Beat with an electric blender on medium power until the mixture becomes smooth. Add milk as needed if the consistency is too thick.
When the cupcakes have cooled, pour the icing in a pastry bag.
Gently press and with uniform pressure on the bag put icing in the cupcakes tins at the periphery of each cupcake then continue up inwardly to form a spiral. Refrigerate until ready to serve.