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Homemade Moist Chocolate Cupcakes

★★★★★ 5 STARS FROM 82 REVIEWS

484 COMMENTS MAY 31, 2017

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These **Moist Chocolate Cupcakes** are completely from scratch & full of chocolate flavor! The cupcake is so moist, it melts in your mouth and the frosting is made with real melted chocolate for a silky smooth, super chocolatey frosting you won't want to stop eating!



I'm a wife and mom to twin boys, a baby girl and a sweet black lab with a serious sweets addiction! Bring on the sugar!



Homemade Chocolate Cupcakes with Chocolate Frosting



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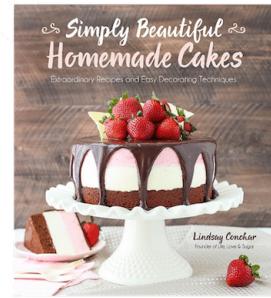
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“Be joyful in hope, patient in affliction, faithful in prayer.” ***Romans 12:12***



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Sometimes all you really want is a little chocolate. Well these cupcakes are for when you want *plenty* of chocolate – no skimping. I've shared several different chocolate cake and cupcake recipes, including the ones used in these [**nutella chocolate cupcakes**](#) and this [**easy moist chocolate cake**](#). And while I love them all, if I could only ever bake one chocolate cupcake ever again, it'd be this one.

How to Make Moist Chocolate Cupcakes

To start, the cupcake itself is maybe the most moist cupcake you'll ever have. It's ridiculously good. I never knew homemade chocolate cupcakes could be so good until I had these. Part of their secret is that they are baked at a lower temperature.

You'll notice when you make the cupcakes that the batter is

<https://www.lifeloveandsugar.com/moist-homemade-chocolate-cupcakes/>

~~You'll notice when you make the cupcakes that the batter is~~

very thin. I mean like, *very* thin. It's supposed to be that way. These are FULL of moisture. Baking at a lower temperature allows the cupcakes to bake more evenly and end up super fluffy and so moist. Unlike some cupcakes that end up dry on the outside and crack, these don't do that and are moist throughout for DAYS. They might even be more moist on day 2 and 3. Ridiculously awesome.





How to Make An Awesome Chocolate Cupcake Frosting

And then there's the frosting. The best chocolate cupcakes needed an awesome chocolate frosting. Something silky smooth and full of real chocolate. This frosting begins with butter and melted chocolate. So smooth and delicious on its own. The chocolate gives it a fudgy quality that I love. I used semi sweet chocolate. It's my favorite to use in recipes like this. It lends a richer chocolate that isn't bitter. SO good!

To make the frosting even more chocolatey and rich, I also added some cocoa powder. I used Hershey's Special Dark Cocoa blend in both the cupcake and the frosting. I love the rich chocolate flavor it gives, but you could also use regular cocoa and everything would bake up just fine.

The final ingredients in the frosting are the powdered sugar and some heavy cream. The powdered sugar will thicken up the frosting a bit so that it pipes well and holds it's shape and the cream will thin it out a bit. If you need a little help with the frosting, check out [my tutorial on how to the right frosting consistency](#).

Seriously, these moist chocolate cupcakes are super moist and wonderfully full of chocolate. The fluffy chocolate cupcake with the fudgy chocolate frosting is divine! You'll hardly be able to take your fingers out of the frosting long enough to put it on the cupcakes but once you do – the cupcakes won't stand a chance!





Read transcript

♥ RECIPE

Moist Homemade Chocolate Cupcakes

★★★★★ 4.8 from 82

reviews





Author: Life, Love and Sugar

⌚ *Prep Time:* 45 minutes ⌚ *Cook Time:* 20 minutes

⌚ *Total Time:* 1 hour, 5 minutes, plus cooling time

Ψ *Yield:* 14-16 Cupcakes 1x ┣ *Category:* Dessert

▣ *Method:* Oven ┣ *Cuisine:* American

PIN

Description

These Moist Chocolate Cupcakes are made completely from scratch! The cupcake is made with oil and is so moist, it melts in your mouth with a fudgy frosting!

SCALE

1x

2x

3x

Ingredients

CHOCOLATE CUPCAKES

1 cup (130g) all purpose flour

1 cup (207g) sugar

6 tbsp (43g) unsweetened cocoa powder*

1 tsp baking soda
1/2 tsp salt
1 large egg
1/2 cup (120ml) buttermilk
1/2 cup (120ml) vegetable oil
3/4 tsp vanilla
1/2 cup (120ml) hot water*

CHOCOLATE FROSTING

1 1/4 cups (280g) unsalted butter, room temperature
12 oz semi sweet chocolate chips, melted
3 tbsp (22g) Hershey's dark cocoa powder
5 cups (575g) powdered sugar
Pinch of salt

4–5 tbsp (60-75ml) heavy whipping cream

Instructions

1. Preheat oven to 300°F (148°C) and prepare a cupcake pan with liners.
2. Add the dry ingredients to a large bowl and

whisk together. Set aside.

3. Combine the egg, buttermilk, vegetable oil and vanilla in another medium sized bowl.
4. Add the wet ingredients to the dry ingredients and mix until well combined.
5. Add the water to the batter and mix until well combined. Batter will be thin.
6. Fill the cupcake liners about half way and bake for 18-23 minutes, or until a toothpick comes out with a few moist crumbs.
7. Remove the cupcakes from oven and allow to cool for 2 minutes, then remove to a cooling rack to finish cooling.
8. To make the frosting, beat the butter in a large mixer bowl and mix until smooth.
9. Add the melted chocolate and mix until well combined.
10. Add the cocoa powder and mix until well combined.
11. Add about half of powdered sugar and 2 tablespoons of heavy cream and mix until well combined.
12. Add remaining powdered sugar and salt and mix until smooth.
13. Add remaining heavy cream as needed to get the **right consistency of frosting**.
14. Pipe the frosting onto the cupcakes. I used **Ateco tip 844**.

**You can also use regular unsweetened cocoa powder*

Moist Homemade Chocolate Cupcakes



Notes

- i I have previously used Hershey's Special Dark Cocoa powder for these cupcakes, but Hershey's has changed it and it no longer works as well in these. I recommend regular unsweetened cocoa powder.

- i This recipe calls for hot water. You don't have to use hot water – the cake will still bake fine – but the hot water allows the cocoa to "bloom", which brings out a richer chocolate flavor in the cake.

Nutrition Facts

Serving Size 1 Cupcake
Serves 16

Amount Per Serving

Calories 520

Keywords: chocolate cupcakes recipe, chocolate dessert



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Moist Homemade CHOCOLATE CUPCAKES



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7.2.7

484 COMMENTS**OLDER COMMENTS****Alyssa**

POSTED ON AUG 8, 2021 AT 1:42 PM

Just made these today for a friend of mine and while she hasn't had any yet, my brother seemed to enjoy it and I'm looking forward to sharing them with my friend. I've had two myself and I think all the work put in was worth it! The cupcakes turned out perfect! I ended up putting some more powdered sugar in the frosting since it was a bit too thin for decent piping, but the melted chocolate chips was ingenious and I can taste the chocolate in every bite.

★★★★

REPLY**rosalina romero**

POSTED ON AUG 3, 2021 AT 8:16 PM

Muchas gracias por la receta las ideas. Espero otras.

REPLY**Naseera**

POSTED ON JUL 6, 2021 AT 2:53 PM

These cupcakes are so good. I made a batch yesterday and had to make a batch again today. My family loves it. Thank you for your lovely recipes.

REPLY

hana roth

POSTED ON JUL 5, 2021 AT 1:21 AM

I made these for my sisters birthday and everyone loved them! I had to bake them a little longer but they were so good!

★★★★★

REPLY

Claire

POSTED ON JUL 3, 2021 AT 2:24 AM

Loved this recipe. They came out perfect and kept for a week in the fridge. I managed to get 12 decent sized cupcakes. I didn't make frosting but used ready made. They were moist and delish. Very rich and fudgy. I'm going to make the recipe again but as a large cake and sees what happens.

★★★★★

REPLY

Name

POSTED ON JUL 2, 2021 AT 3:48 AM

When multiplying the recipe by x2 why does the cup measurement go from half a cup to 1 cup but the 120ml stays the same? I'm confused, please can you help! Xxx

[REPLY](#)**Lindsay**

POSTED ON JUL 6, 2021 AT 4:18 PM

It's an automatic thing. I don't know how it's programmed to work, but it would appear it only converts the primary measurement. Half a cup is 120ml, so just double it to 240ml.

[REPLY](#)**Tasneem**

POSTED ON JUL 2, 2021 AT 3:04 AM

Good Daym hope you are well. Thank you for the recipe. Just slightly confused. One cup flour is not 130 g. One cup is around 225? Correct? Should I follow your grams amount or your cups amount.

[REPLY](#)**Lindsay**

POSTED ON JUL 6, 2021 AT 4:18 PM

I use the grams when making the cupcakes, so I'd suggest following those.

[REPLY](#)**Lily Aguilar**

POSTED ON JUL 1, 2021 AT 9:25 PM

Love the cupcakes. First time making cupcakes. I do have a question can I use dark chocolate instead of semi sweet chocolate?

★★★★★

REPLY



Lindsay

POSTED ON JUL 6, 2021 AT 4:20 PM

That should be fine.

REPLY

Taniya

POSTED ON JUN 28, 2021 AT 9:10 PM

This was great! Easy, moist and chocolatey! The whole fam loved it – and I didn't even ice them! I didn't have buttermilk so used almond milk and they turned out great. Thank you!

★★★★★

REPLY

dorotea

POSTED ON JUN 28, 2021 AT 8:06 PM

These cupcakes are so easy snd very delicious

REPLY

Name

POSTED ON JUN 26, 2021 AT 12:14 PM

Is this dark or milk chocolate cupcakes including the frosting

REPLY

**Lindsay**

POSTED ON JUN 27, 2021 AT 6:25 AM

There's a note in the recipe about it actually. I originally used Hershey's special dark cocoa, but they have changed that product and I don't care for how it works now. I would use regular unsweetened cocoa.

REPLY**Olivia**

POSTED ON MAY 13, 2021 AT 12:16 PM

This recipe was amazing. Thank you so much for sharing! =)

★★★★★**REPLY****Suzanne**

POSTED ON MAY 11, 2021 AT 5:05 PM

Hello, I just made these cupcakes for work tomorrow and I was wondering if I should put them in the refrigerator over night or would they be okay sitting on the counter? I am worried because my house runs warmer than normal right now. Thanks! Also, 10 out of 10 stars. This will be my go to recipe for chocolate cupcakes!!

REPLY**Lindsay**

POSTED ON MAY 12, 2021 AT 6:52 AM

If your house runs a little warm, I might refrigerate them. Otherwise they should be OK on the counter for about 24 hours. I would recommend serving them at room

temperature though.

REPLY

Caralee

POSTED ON MAY 2, 2021 AT 5:46 PM

These were absolutely 10/10 I made these with my daughter (she's 3) I had no problems with it at all aside from my daughter trying to eat the mix every second! – Thank you 😊

REPLY

Laurie

POSTED ON MAY 1, 2021 AT 9:05 AM

This was a fantastic moist chocolate cupcake! My new go to recipe.

If I need to multiply the recipe by 1.5, how would you suggest I do the egg, by weight?

★★★★★

REPLY

Melissa

POSTED ON JUN 26, 2021 AT 9:54 AM

I love this recipe!!! I will be adding American buttercream flowers to these. My question is they seem a little “too soft” is there a way to make these more dense/less moist but not take out the amazing flavor? Thank you so much!

★★★★★

REPLY

**Lindsay**

POSTED ON JUN 27, 2021 AT 6:26 AM

You could try using this cake recipe as cupcakes. It's very similar but slightly different and I do think the cake is just a touch more firm.

<https://www.lifeloveandsugar.com/peanut-butter-chocolate-layer-cake/>

Shannon

POSTED ON APR 27, 2021 AT 5:38 PM

I made these and they were delicious! Could I double the recipe for a cake?

★★★★★

REPLY

**Lindsay**

POSTED ON APR 29, 2021 AT 6:43 AM

I'm glad you enjoyed them! Yes, you can actually find that cake recipe here.

<https://www.lifeloveandsugar.com/best-chocolate-cake/>

REPLY

Ally

POSTED ON APR 25, 2021 AT 12:36 PM

AMAZING!!! Best recipe EVER! I never comment on recipes, but this is the only chocolate cake recipe I use – and I use it for cakes and cupcakes. The cake can actually stand

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alone without icing. I made these for my neighbor once and they said they were up there with Georgetown Cupcake. I use my own recipe for icing, but icing is the easy part...finding a solid, consistent cake recipe is not. So – THANK YOU! I make these at least a couple times a year.

★★★★★

REPLY

Kahli

POSTED ON APR 18, 2021 AT 11:08 AM

This recipe is amazing!!!!

★★★★★

REPLY

Marisa

POSTED ON APR 15, 2021 AT 10:50 AM

I want to try to make these for a party this weekend. Just curious, can I omit the chocolate to have vanilla cupcakes? I'd like to make both flavors.

REPLY



Lindsay

POSTED ON APR 16, 2021 AT 7:37 AM

No, it won't work that way. I would recommend these vanilla cupcakes.
<https://www.lifeloveandsugar.com/easy-homemade-vanilla-cupcakes-recipe/>

REPLY

OLDER COMMENTS

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