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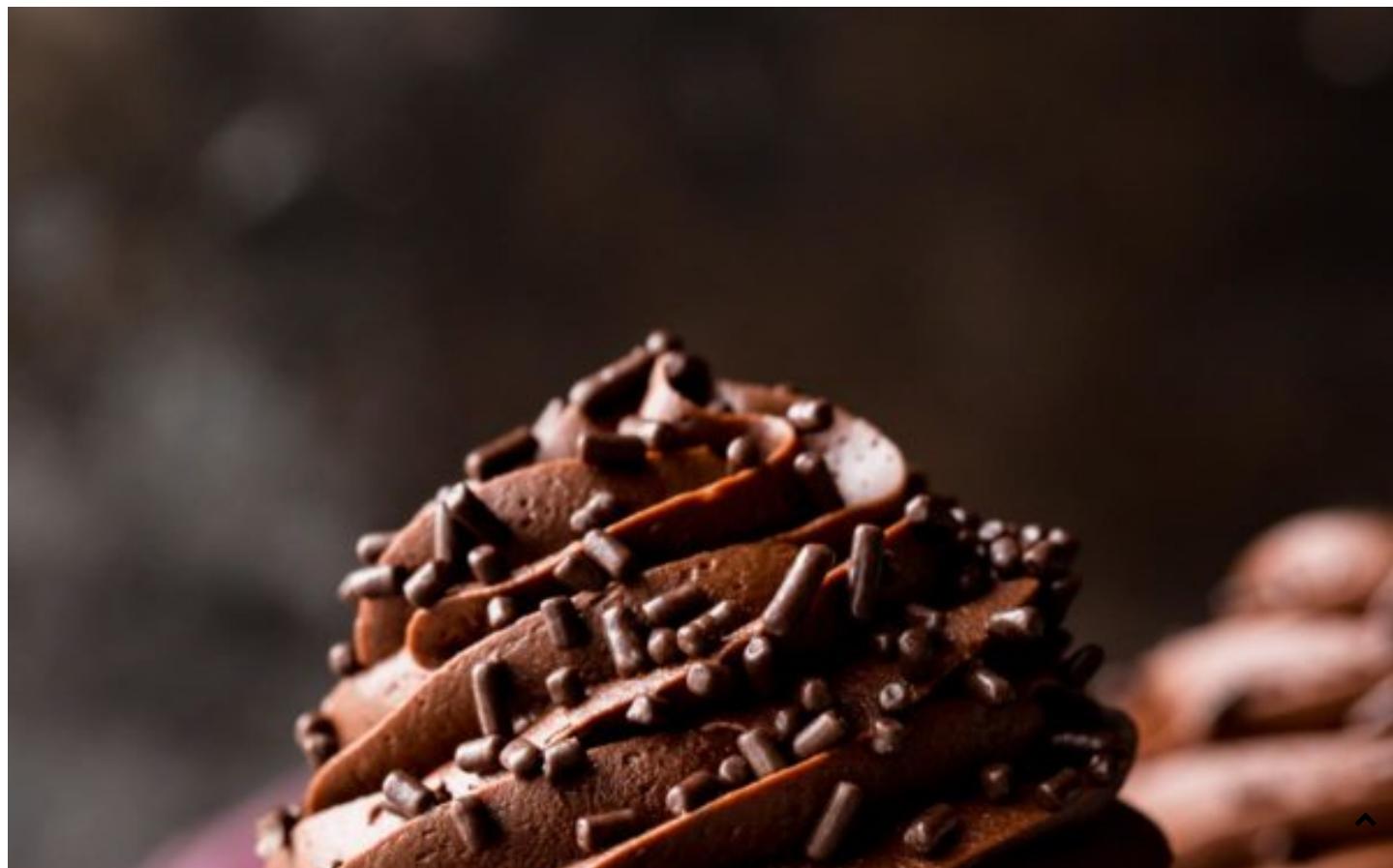
Super Moist Chocolate Cupcakes

Posted on June 22, 2017 (<https://sallysbakingaddiction.com/super-moist-chocolate-cupcakes/>) / posted in Cupcakes (<https://sallysbakingaddiction.com/category/desserts/cupcakes/>) / 496 comments

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These **super moist chocolate cupcakes** pack TONS of chocolate flavor in each cupcake wrapper! Made from simple everyday ingredients, this easy cupcake recipe will be your new favorite. For best results, use natural cocoa powder and buttermilk. These chocolate cupcakes taste completely over-the-top with chocolate buttercream (<https://sallysbakingaddiction.com/favorite-chocolate-buttercream/>)!





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Today we're diving deep into what I like to call a "foundation recipe." Basic chocolate cupcakes which are, indefinitely, anything but basic.

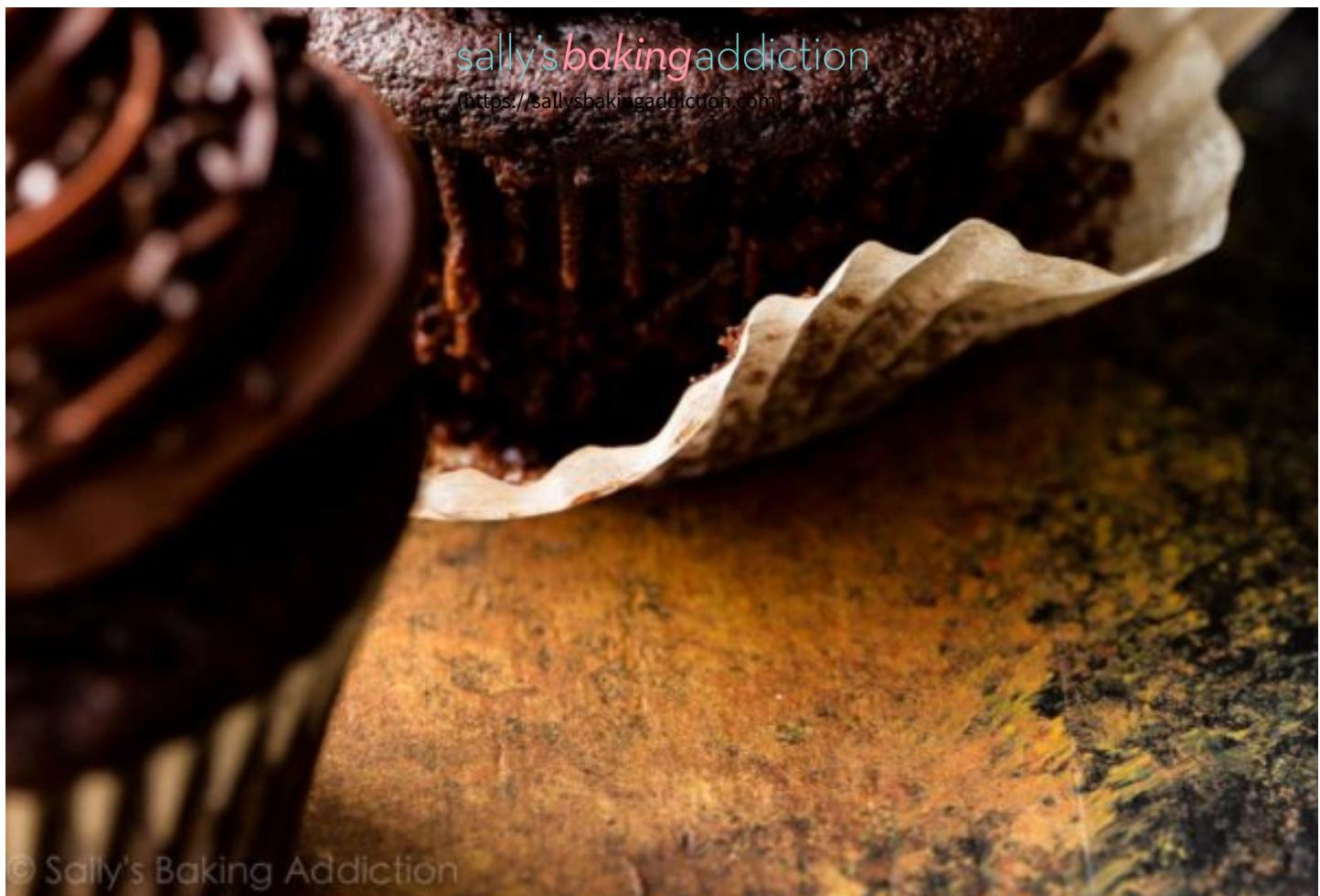
Super Moist Chocolate Cupcakes | Sally's Baking Addiction

(<https://sallysbakingaddiction.com>)



This is a solid base recipe that serves as a jumping off point for many others. Like my basic vanilla cupcakes recipe (<https://sallysbakingaddiction.com/simply-perfect-vanilla-cupcakes/>), these chocolate cupcakes hold a sacred spot in my baking repertoire. There will never be a reason to find a better version- this is THE chocolate cupcake recipe I use time and time again.





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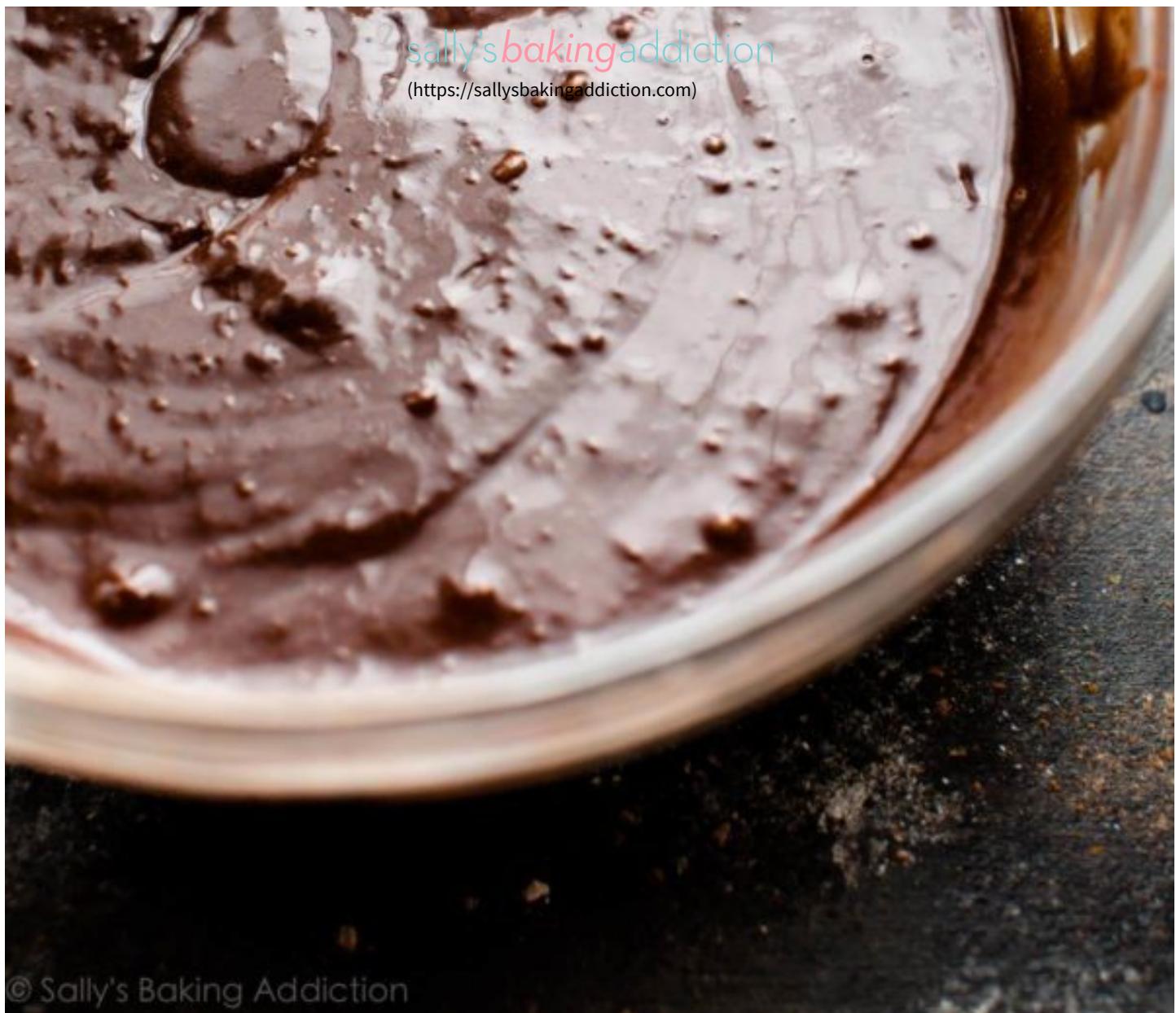
I shared the recipe 3 years ago (<https://sallysbakingaddiction.com/classic-chocolate-cupcakes-with-vanilla-frosting/>), but I want to walk you through the process (1) with step-by-step pictures, (2) with careful explanations, (3) and I want to emphasize one VERY crucial instruction. If you skip this instruction, your entire batch will be ruined. Trust me, the evidence has landed in my trashcan time and time again. It's not pretty.

Curious about other foundation recipes?

1. Vanilla cupcakes (<https://sallysbakingaddiction.com/simply-perfect-vanilla-cupcakes/>) and vanilla cake (<https://sallysbakingaddiction.com/vanilla-cake/>)
2. Sugar cookies (<https://sallysbakingaddiction.com/best-sugar-cookies/>) and chocolate sugar cookies (<https://sallysbakingaddiction.com/chocolate-sugar-cookies/>)
3. Chocolate cake (<https://sallysbakingaddiction.com/triple-chocolate-layer-cake/>) (try this!!)
4. Brownies (<https://sallysbakingaddiction.com/chewy-fudgy-homemade-brownies/>)

Today's chocolate cupcakes are for true chocolate fans. I'm talking about those of you who don't qualify an item as dessert unless there's chocolate involved. Strawberry shortcake is a dessert impostor and forget about apple pie. That's some sort of health food, right?





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You need 2 bowls, 1 whisk, and 1 spatula. The base of these chocolate cupcakes- and what is responsible for the super-moist texture is oil. Like double chocolate muffins (<https://sallysbakingaddiction.com/double-chocolate-muffins/>), we're not creaming butter here, so there is no need to break out the mixer. Though you can absolutely use a hand or stand mixer if it's easier for you. We're also achieving an incredibly moist texture with buttermilk. I don't typically have buttermilk in the fridge, so I sour whole milk instead. Check out my recipe notes for how to do that one.

Another tip? Make sure you're using natural unsweetened cocoa powder, not dutched cocoa. Why? Here's the difference between dutch-process and natural cocoa powder (<https://sallysbakingaddiction.com/baking-basics-dutch-process-natural-cocoa-powder/>). And if you really want to learn today, here is why I use both baking soda and baking powder (<https://sallysbakingaddiction.com/baking-powder-vs-baking-soda/>) in these chocolate cupcakes.

So there's 1 bowl for dry ingredients and 1 bowl for wet ingredients. Gently mix the two together. The batter isn't as thick as you would think. We don't really want a super thick chocolate batter because that would yield a cupcake similar to brownies. Dense. We don't want dense! We want spongy, cakey, and rich.



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This Will Make or Break Your Recipe

Fill the cupcake liners only halfway full. Not 2/3, not 3/4, not all the way to the top. Half full. You will question yourself as you pour in the batter. Really? This is ALL that I'm using for each cupcake? The answer is yes, that is all you are using for each cupcake.

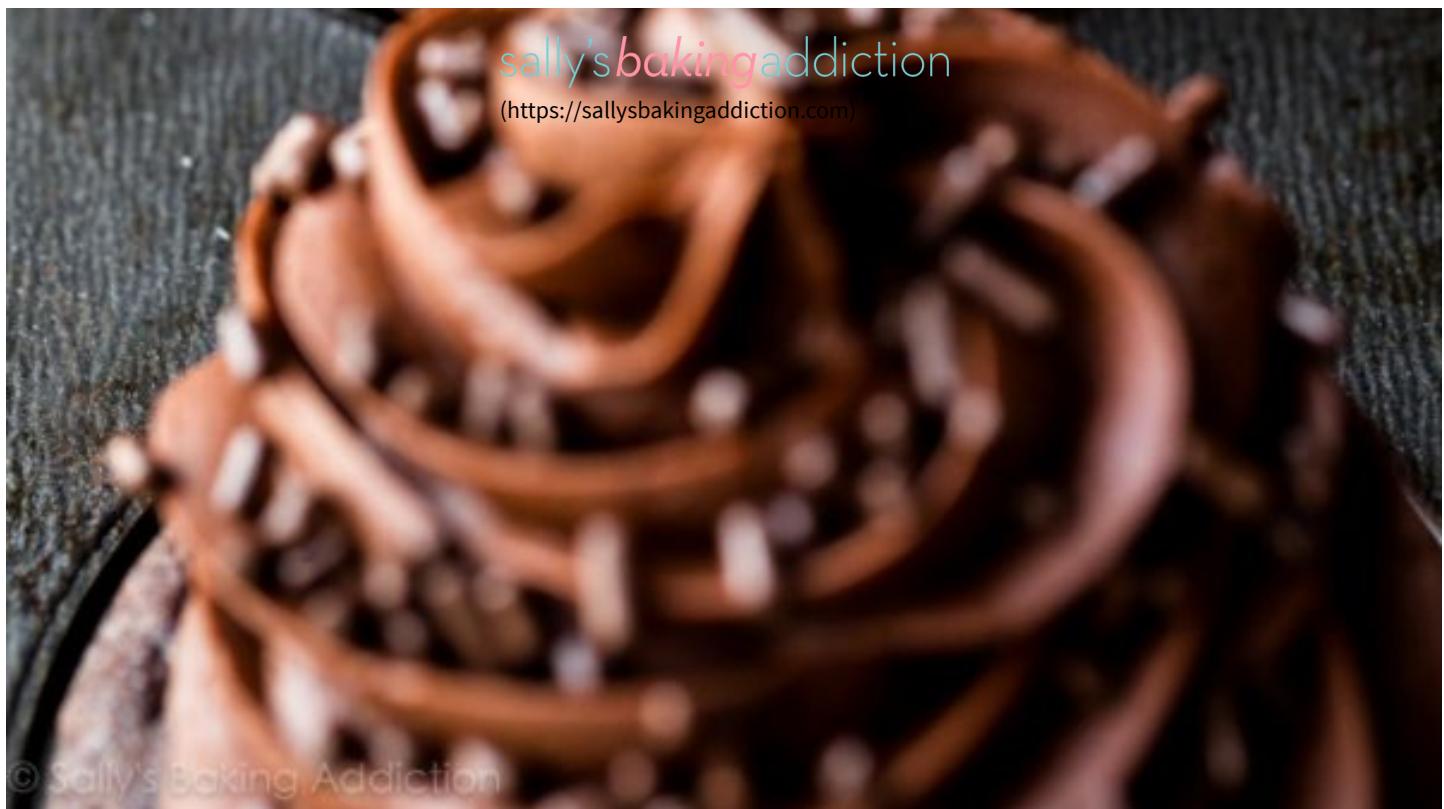
If you fill the liners too full, the cupcakes will overflow.

Too full = crisp mushroom tops

Too full = sinking in the center

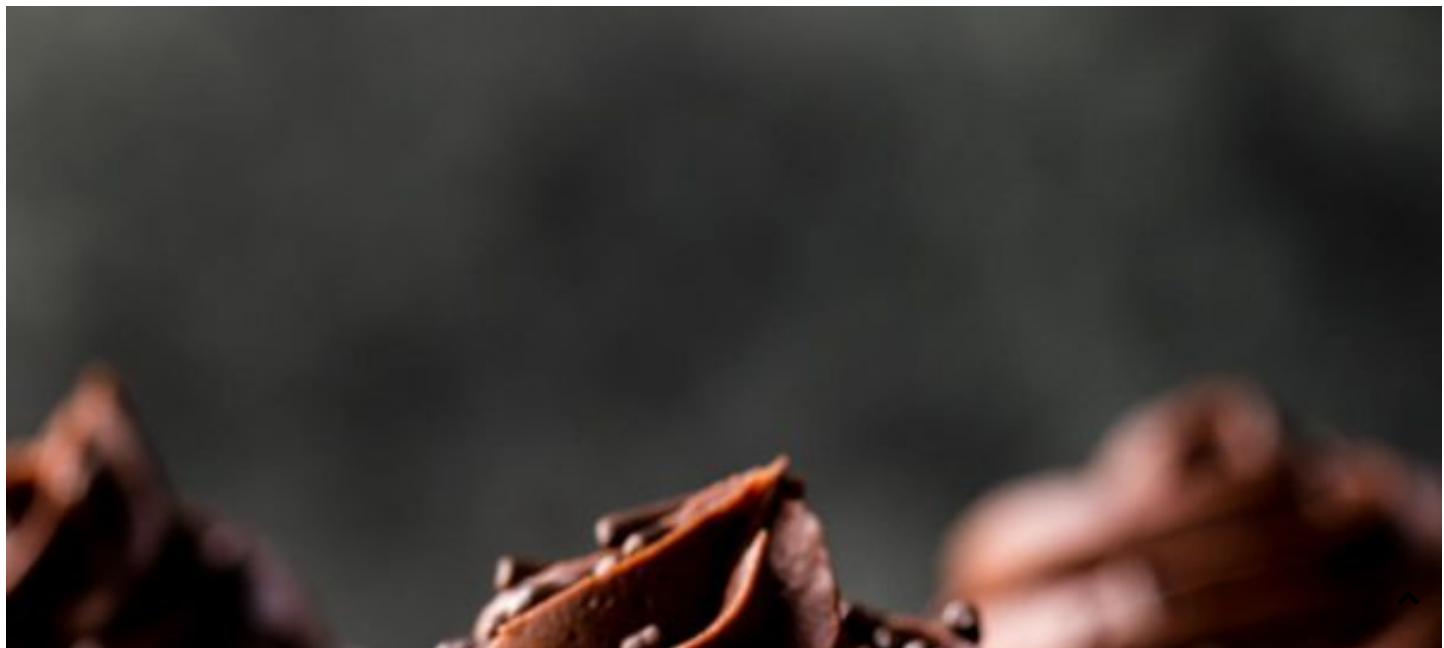
Got that? Halfway full! Halfway full!





Now that the cupcakes are baked and your self control is fading quickly, it's time to frost them. The frosting flavor is completely up to you. We have a plethora of options on this site from chocolate buttercream (<https://sallysbakingaddiction.com/favorite-chocolate-buttercream/>) and rainbow chip frosting (<https://sallysbakingaddiction.com/homemade-rainbow-chip-frosting/>) to strawberry frosting (<https://sallysbakingaddiction.com/strawberry-frosting/>), vanilla buttercream (<https://sallysbakingaddiction.com/vanilla-buttercream/>), salted caramel frosting (<https://sallysbakingaddiction.com/salted-caramel-frosting/>), and cream cheese frosting (<https://sallysbakingaddiction.com/favorite-cream-cheese-frosting/>). Keeping things even (though highly indulgent) with chocolate buttercream and a friendly dose of chocolate sprinkles.

And layer that buttercream on nice and tall. (used wilton 1M (<https://www.amazon.com/gp/product/B00DNV81XQ?ie=UTF8&creativeASIN=B00DNV81XQ&linkCode=xm2&tag=sallsbakiaddi-20>))





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I don't normally reach for chocolate desserts if there's a fruity one on the menu, but I would gladly unwrap one of these over any other choice.

By the way, this recipe transfers beautifully into cake pans to make a 6 inch cake (<https://sallysbakingaddiction.com/6-inch-cake-recipes/>).



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Super Moist Chocolate Cupcakes



4.7 from 242 reviews

🕒 Prep Time: 25 minutes 🕋 Cook Time: 20 minutes

🕒 Total Time: 3 hours, 25 minutes 💡 Yield: 12-14 cupcakes

PIN RECIPE

Description

Made from simple everyday ingredients, these chocolate cupcakes with vanilla frosting will be your new favorite. For best results, use natural cocoa powder and buttermilk.

Ingredients

3/4 cup (94g) **all-purpose flour** (spoon & leveled)
1/2 cup (41g) **unsweetened natural cocoa powder**
3/4 teaspoon **baking powder**
1/2 teaspoon **baking soda**
1/4 teaspoon **salt**
2 large **eggs**, at room temperature*
1/2 cup (100g) **granulated sugar**
1/2 cup (100g) packed light **brown sugar**
1/3 cup (80ml) vegetable or canola **oil** (or melted coconut oil)
2 teaspoons **pure vanilla extract**
1/2 cup (120ml) **buttermilk**, at room temperature*

Topping

Chocolate Buttercream or Vanilla Buttercream
sprinkles (optional)

Instructions

- ¹ Preheat the oven to 350°F (177°C). Line a 12-cup muffin pan with cupcake liners. Line a second pan with 2 liners – this recipe makes about 14 cupcakes. Set aside. (<https://sallysbakingaddiction.com>)
- ² **Cupcakes:** Whisk the flour, cocoa powder, baking powder, baking soda, and salt together in a large bowl until thoroughly combined. Set aside. In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, and vanilla together until combined. Pour half of the wet ingredients into the dry ingredients. Then half of the buttermilk. Gently whisk for a few seconds. Repeat with the remaining wet ingredients and buttermilk. Stir until *just* combined; do not overmix. The batter will be thin.
- ³ Pour or spoon the batter into the liners. Fill **only halfway** (this is imperative! only halfway!) to avoid spilling over the sides or sinking.
- ⁴ Bake for 18-21 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting. I usually let them cool in the pan.
- ⁵ Frost cooled cupcakes however you'd like. I used chocolate buttercream and Wilton 1M piping tip for these pictured cupcakes. Top with sprinkles, if desired. Store leftovers in the refrigerator for up to 5 days.

Notes

- ¹ **Make Ahead Instructions:** You can prepare cupcakes 1 day in advance. Keep cupcakes covered tightly at room temperature and frost the day of serving. Unfrosted cupcakes can be frozen up to 2 months. Thaw overnight in the refrigerator and bring to room temperature before frosting and serving. Frosting freezing instructions included in step 5.
- ² **Buttermilk:** Buttermilk is required for this recipe. You can make your own DIY version of buttermilk if needed. Add 1 teaspoon of white vinegar or lemon juice to a liquid measuring cup. Then add enough whole milk to the same measuring cup until it reaches 1/2 cup. (In a pinch, lower fat or nondairy milks work for this soured milk, but the cupcakes won't taste as moist or rich.) Stir it around and let sit for 5 minutes. The homemade "buttermilk" will be somewhat curdled and ready to use in the recipe.
- ³ **Mini Cupcakes:** Fill mini liners only halfway and bake for 10-12 minutes at 350°F (177°C). Yields about 3 dozen.
- ⁴ **Cake:** Here's a chocolate cake that is just as moist and chocolate-y.
- ⁵ **Why Room Temperature?** All refrigerated items should be at room temperature so the batter mixes together easily and evenly.

More of a vanilla person? Here are my favorite vanilla cupcakes (<https://sallysbakingaddiction.com/simply-perfect-vanilla-cupcakes/>)!



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496 Comments

Linda Kok says:

September 2, 2021 at 2:57 am (<https://sallysbakingaddiction.com/super-moist-chocolate-cupcakes/comment-page-13/#comment-1009530>)

Can I substitute all purpose flour with Cake Flour

Reply

Lexi @ Sally's Baking Addiction says: 

September 2, 2021 at 8:54 am (<https://sallysbakingaddiction.com/super-moist-chocolate-cupcakes/comment-page-13/#comment-1009564>)

Hi Linda, we don't recommend it here. Cocoa powder is a very fine ingredient, so pairing it with cake flour would make for a very fine and almost flimsy cake. Best to stick with all-purpose flour here!

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-Sally

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Welcome to my kitchen!

I'm Sally, a cookbook author, photographer, and blogger. My goal is to give you the confidence and knowledge to cook and bake from scratch while providing quality recipes and plenty of pictures. Grab a cookie, take a seat, and have fun exploring! more about Sally
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