

# Super Moist Chocolate Cupcakes with Mocha Buttercream Frosting

**Prep time**  
5 mins

**Cook time**  
20 mins

**Total time**  
25 mins

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Recipe type: Baked Goods

Yield: 1 Dozen

## Ingredients

- 1-1/2 cups flour
- 1 cup sugar
- 3 tablespoons cocoa
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup water
- 5 tablespoons oil
- 1 tablespoon vinegar
- 1 teaspoon vanilla extract

### For the Mocha Buttercream Frosting

- 2 ounces baking chocolate chips
- ½ cup (1 stick) butter, softened
- ¼ teaspoon vanilla extract
- ⅛ teaspoon salt
- 1 tablespoon milk
- 1 teaspoon instant coffee granules
- 1½ cups powdered sugar

## Instructions

1. Preheat oven to 350 F. Line a muffin pan with cupcake liners.
2. In a bowl, combine flour, sugar, cocoa powder, baking soda, and salt. Whisk until there are no visible lumps. In another bowl, combine water, oil, vinegar and vanilla extract. Add to flour mixture and stir together until just combined..
3. Using a scoop or tablespoon, divide batter into prepared muffin pan. Bake for about 18 to 20 minutes. Remove from heat and allow to completely cool before frosting.

### For the Mocha Buttercream Frosting

1. In a microwaveable bowl, microwave chocolate on HIGH for about 40 to 45 seconds. Stir until just melted and cool to room temperature.
2. In a small bowl, combine milk and instant coffee granules. Stir until dissolved.
3. In a large bowl, combine butter, vanilla extract, and salt and beat for about 2 to 3 minutes. Add melted chocolate and beat until blended, scraping occasionally. Gradually add powdered sugar and beat until light and fluffy. Add coffee mixture and beat until desired consistency. Chill buttercream for a few minutes before piping cupcakes.

Recipe by kawaling pinoy at <http://www.kawalingpinoy.com/super-moist-chocolate-cupcakes-mocha-buttercream-frosting/>



