

Chocolate Cupcakes

Adapted from [Hershey's](#)
Makes 12 cupcakes

Ingredients

1 cup sugar
3/4 cup + 2 tablespoons all-purpose flour
1/4 cup + 2 tablespoons cup cocoa powder
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup milk
1/4 cup vegetable oil
1 teaspoon vanilla extract
1/2 cup boiling water



Method

Heat oven to 350°F. Line muffin cups (2-1/2 inches in diameter) with paper baking cups.

Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes. Stir in boiling water (batter will be thin). Pour batter into prepared pans.

Fill cups 2/3 full with batter. Bake 22 to 25 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.

Using the cone method, fill cupcakes with chocolate ganache (recipe follows). Frost with buttercream (recipe follows) using a round piping tip, then spoon chocolate ganache glaze (recipe follows) on top of buttercream.

Put sprinkles on as soon as you finish putting the ganache on each cupcake, just in case the ganache hardens too much for the sprinkles to stick. Push a maraschino cherry into the top of each mound of frosting (the ones with stems make a better presentation!).

Chocolate Ganache Filling

Adapted from [Smitten Kitchen](#)

Makes enough to fill 12 cupcakes (with a little leftover)

Ingredients

4 ounces semisweet chocolate
1/3 cup heavy cream
1 tablespoon butter, room temperature

Method

Chop the chocolate and transfer it to a heatproof bowl. Heat the cream until simmering and pour it over the chocolate. Let it sit for one minute and then stir until smooth. (If this has not sufficiently melted the chocolate, you can return it to a double-boiler to gently melt what remains. 20 seconds in the microwave, watching carefully, will also work.) Add the butter and stir until combined.

I put the ganache in the refrigerator to firm it up just a little teeny bit, about 15-20 minutes I think it was. It was still pourable, but it wasn't dripping everywhere, either.

Vanilla Buttercream

Adapted from [Martha Stewart](#)

Makes enough to generously frost 12 cupcakes

Ingredients

6 ounces (1 1/2 sticks) unsalted butter, softened
8 ounces confectioners' sugar, sifted
1/4 teaspoon pure vanilla extract

Method

Beat butter with a mixer on medium-high speed until pale and creamy, about 2 minutes.

Reduce speed to medium. Add sugar, 1/2 cup at a time, beating after each addition, about 5 minutes. (After every 2 additions, increase speed to high, and beat for 10 seconds, then reduce speed to medium-high). Add vanilla, and beat until buttercream is smooth.