**Chocolate Cupcakes**

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| Standards: well risen, tender and moist crumb, |  Pan: 6 cup muffin tin |
|  Similar size, domed tops |  Temp: 350oF |
| Cookery principle: Conventional Cake method  |  Time: 20 minutes |

**Ingredients**

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| --- | --- |
| 60 ml margarine | 175 ml flour |
| 90 ml sugar | 3 ml baking soda |
| 1 egg | 40 ml cocoa powder |
| 90 ml milk | ½ ml salt |
| 1 ml vanilla |  |

**Directions:**

1. Preheat oven to 350oF. Place liners in muffin pan.
2. Sift flour, baking soda, salt, and cocoa powder in a medium bowl.
3. Cream margarine and sugar in a large bowl with an electric mixer.
4. Add the egg and vanilla to sugar mixture; beat well with electric mixer.
5. Alternately add flour and milk to creamed mixture; beat well after each addition. Sequence: dry, liquid, dry, liquid, dry.
6. With a large spoon and a rubber spatula divide batter evenly into the pan – you will not have any left over.
7. Bake for 20 minutes or until a toothpick inserted comes out clean.
8. Remove to a cooling rack. Cool in pan for 3 minutes; remove and place cupcakes on cooling rack to cool completely.
9. Save 2 cupcakes for dessert with pizza next week.

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| Equipment: | Tray for supply table: |
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