

Chocolate Cupcakes

Makes ½ dozen

4 T butter, melted

1/2 c sugar

2 T egg beaters

2 T vanilla yogurt

1/2 cup milk

1 t vanilla

1/2 and % c flour, spooned and leveled

1/4 t baking powder

1/8 t baking soda

1/4 t salt

1/4 cup cocoa powder

Optional - 1 t instant espresso (for a flavor boost)

Preheat oven to 350 degrees.

Line six muffin wells with paper liner and spray lightly with non-stick cooking spray.

In a large bowl combine melted butter, sugar, egg beaters, yogurt, milk and vanilla and stir until combined.

In a medium bowl, use a fork to whisk together flour, baking powder, baking soda, salt, cocoa powder and espresso, if using.

To the butter bowl, gradually stir in dry mixture until no lumps remain.

Using a muffin scooper, fill prepared muffin well with equal amounts of batter.

Bake for 18-20 minutes, until toothpick inserted in center comes out clean. Cool completely before frosting.

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