

THE CULINARY

Playground



Vanilla...or Chocolate Cupcakes

Makes dozen

8 T butter, melted
1 c sugar
1 egg
1/4 cup vanilla yogurt
3/4 cup and 1/8 cup milk (divided)
2 t vanilla
1 2/3 c flour
1/2 t baking powder
1/4 t baking soda
1/2 t salt
1/4 cocoa powder
1/2 t instant espresso

Preheat oven to 350 degrees.

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

Stir together melted butter and sugar (mixture will be gritty). Add egg, yogurt, 3/4 cup milk and vanilla and stir until combined. In a separate bowl add flour, baking powder, baking soda and salt, and stir. Gradually stir dry mixture into wet until no lumps remain, be careful not to overmix. Batter will be thick. Fill 6 muffin wells with vanilla batter.

To the batter remaining in the bowl, add the cocoa and instant espresso, remaining 1/8 cup milk and stir until combined. Fill remaining muffin wells with this chocolate batter.

Bake for 15-18 minutes, until toothpick inserted in center comes out clean. Cool completely before frosting.