

# Chocolate Cupcakes with Chocolate Ganache Frosting

## Cupcake batter:

1/2 cup (60 grams) cocoa  
1 cup (250 ml) boiling water  
1/2 cup(113 grams) margarine/butter  
1 1/3 cups (166 grams) white flour  
1 teaspoon baking soda  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
1 1/4 cups (250 grams) granulated white sugar  
2 eggs  
1 teaspoon vanilla

## Frosting:

1 1/2- 1 3/4 cups (226 -254 grams) chocolate chips (more chips makes a thicker frosting)  
1 cup (250 ml) heavy cream or Rich's Whip nondairy topping

## Directions:

Preheat the oven to 350 F/180 C. Line a 12 cup muffin pan with foil or paper casings. This should produce 12 cupcakes, perhaps one more so make sure you have a tin foil cupcake extra just in case.

Pour the boiling water over the cocoa in a medium bowl and immediately stir with a whisk/fork till smooth, and add the margarine/butter to the hot mixture to melt in it, stirring until combined. Do not worry if there are small globules floating in the mixture, they will incorporate into the flour mixture just fine. In a mixer or a separate bowl, mix together, flour, baking soda, baking powder, salt, and sugar and stir well together. Add the eggs and vanilla to the cooled cocoa mixture (make sure by testing with a finger it's cooled so you don't cook the eggs!). Stir together the wet mixture and the dry mixture until just combined with no remaining pockets of flour. Pour evenly into the cupcake liners in pan and bake 20-22 minutes or till a wooden toothpick comes out clean. Let cool in pan. When cooled, remove with the paper casing.

Prepare ganache frosting while cupcakes are baking. Heat the cream or Rich's Whip till hot but not boiling. Pour over the chocolate chips and stir till smooth. Allow to cool in fridge till it starts to thicken and mound up but still soft enough to frost cupcakes. Frost all the cupcakes with the frosting.