

# CHOCOLATE ESPRESSO CUPCAKES



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These rich, delectable cupcakes can be topped with your choice of espresso or classic chocolate frosting.

## Ingredients

### For the cupcakes:

- 1 cup (250 mL) all-purpose flour
- ¼ cup (60 mL) cocoa powder

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- 1 tsp (5 mL) baking powder
- ½ tsp (2.5 mL) baking soda
- ¼ tsp (1 mL) salt
- 1 cup (250 mL) sugar
- ½ cup (125 mL) canola oil
- ½ cup (125 mL) milk
- 1/3 cup (75 mL) espresso or strong coffee
- 1 tsp (5 mL) vanilla extract
- 1 large egg

### For the espresso frosting:

- ½ cup (125 ml) butter
- 3 cups (750 ml) icing sugar
- 2 tbsp (30 mL) espresso
- 1 tbsp (15 mL) milk

### For the chocolate frosting:

- ½ cup (125 ml) butter
- 2 cups (500 mL) icing sugar
- 3 tbsp (45 mL) cocoa powder
- 1 tbsp (15 mL) milk
- 1 tsp (5 mL) vanilla extract

## Preparation

1. Preheat oven to 350°F (180°C). Line 12 cupcake muffin tins with cupcake liners and set aside.
2. In a medium bowl, combine and whisk together the flour, cocoa powder, baking powder, baking soda and salt; set aside.
3. In a large bowl, whisk together the sugar, canola oil, milk, espresso or coffee and the vanilla extract.
4. Add the egg; whisk until well combined.
5. Gradually add the dry ingredients into the wet ingredients. Mix until combined.

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6. Use an ice cream scoop to divide the batter evenly among the muffin tins, filling them three-quarters full.
7. Bake for 13 to 15 minutes, or until a toothpick inserted comes out clean.
8. Remove from the oven. Allow to cool for five minutes before transferring onto a rack.
9. Let the cupcakes cool completely before frosting. Enjoy!

### Choose your frosting

#### Espresso frosting:

1. To make the frosting, beat butter and icing sugar until combined.
2. Gradually add the espresso and milk, then continue to mix until desired consistency is reached.
3. Place the icing in a piping bag, fitted with a decorating tip of your choice. Swirl the frosting on top of the cooled cupcakes.

#### Chocolate frosting:

1. To make the frosting, beat butter and icing sugar until combined.
2. Gradually add the cocoa powder, milk, and vanilla extract, then continue to mix until desired consistency is reached.
3. Place the icing in a piping bag fitted with a decorating tip of your choice. Swirl the frosting on top of the cooled cupcakes.

**Yield:** 12 cupcakes or 24 mini cupcakes