



Red Clay Cook-Off Family Style



Mini Chocolate Cupcakes

Ingredients:

½ cup unsalted butter, at room temperature
¾ cup granulated sugar
½ cup brown sugar
1 egg
½ cup cocoa powder
1 cup all purpose flour
¼ tsp salt
1 tsp vanilla extract
½ tsp instant espresso powder
½ tsp baking powder
½ tsp baking soda
¾ cup buttermilk

Directions:

Preheat oven to 350 degrees Fahrenheit. In a small bowl, combine dry ingredients and set aside. In mixer, cream together butter and both sugars, add the egg and vanilla and whisk until smooth. Next, add the dry ingredients and mix until just incorporated. Add the buttermilk and mix only until incorporated, be careful not to overmix. Use a mini ice cream scoop to fill the muffin tin. Bake for 12-14 minutes or until a toothpick is inserted and comes out clean. These are delicious topped with buttercream icing!