



Divvies Famous Chocolate Cupcakes

Lori Sandler

Looking for a dessert that will really wow all your guests? It's in the bag. These individual chocolate bags look like little brown paper lunch sacks — too cute! You can fill them with sorbet and berries, or make a forger bag and fill it full of strawberries for a buffet table of desserts. Guests literally eat their way through these.

Ingredients

- 1-1/2 cups unbleached flour
- 1/4 cup sugar
- 1/4 cup cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 5 tbsp vegetable oil
- 1 tbsp white vinegar
- 1-1/4 cups water

Directions

1. Preheat the oven to 350 degrees. Line a 12-well cupcake pan with paper liners.
2. In a mixing bowl, whisk the flour, sugar, cocoa, baking soda, and salt together until well combined; do not sift. Set aside.
3. In a large mixing bowl combine the vegetable oil, vinegar, and water and blend with an electric mixer on medium speed.
4. Add the dry ingredients to the liquid ingredients and mix until very smooth, scraping batter from sides and bottom of bowl with a spatula. Continue to mix until all the ingredients are well incorporated. This batter will be more watery than typical cake batters.
5. Pour the batter into the lined cupcake pan filling each well about three-quarters full.
6. Bake the cupcakes for 25 minutes on the center rack of the preheated oven. After 12 minutes, rotate the pan to ensure more even baking. Remove the cup cake pan from the oven, and immediately transfer the cupcakes to a wire cooling rack. (This is very important as it allows excess moisture to evaporate from the bottom of the paper baking cups.)

Makes 1 dozen cupcakes

The sky is the limit when it comes to decorating cupcakes. Look for nut- and dairy-free sprinkles, colored sugars, Divvies chocolate chips, candies, etc. to make cupcakes fun and festive! And don't forget, you can freeze unfrosted cupcakes so you always have something special on hand for last-minute occasions.