

15 Delicious Chocolate Cupcake Recipes



Find delicious, quick, and easy cupcake recipes suitable for family gatherings, morning/afternoon teas and for special occasions. A great selection of recipes including red velvet, chocolate mud, gluten-free chocolate and the wonderful vegan chocolate obsession cupcakes.

Here is a collection of my favorite chocolate cupcake recipes.

BLACK FOREST CUPCAKES

Ingredients

- 3 eggs, lightly beaten
- 4oz (125g) butter
- 1 cup caster sugar
- 1/2 cup milk
- 1 1/2 cups self-raising flour
- 1 tblspn kirsch liqueur
- 1/4 cup cocoa powder



Instructions

Preheat oven to 160C (325F).

Line cupcake tray with cupcake papers.

In a medium-sized bowl add eggs, butter and sugar and beat with an electric mixer until light and creamy.

Add milk, sifted flour and cocoa powder, and stir to combine.

Beat with electric mixer for 2 minutes, or until light and fluffy.

Fold through kirsch liqueur.

Spoon mixture into cupcake trays.

Bake for 18-20 minutes or until risen and firm to touch.

Allow cupcakes to cool in the tin for 5 minutes before turning onto wire rack to cool.

When cold, top with fresh whipped cream, sprinkle with chocolate shavings and add a fresh cherry.

CHOCOLATE CINNAMON CUPCAKES

Ingredients

- 4oz (125g) butter
- 2/3 cup brown sugar, firmly packed
- 2 egg yolks
- 1 egg
- 1/3 cup cocoa
- 1 1/2 cups self-raising flour
- 1 tspn ground cinnamon
- 2/3 cup milk



Instructions

Preheat oven to 160C (325F).

Line cupcake trays with cupcake papers.

Cream butter and sugar in small bowl with electric mixer until light and fluffy.

Beat in egg yolks and egg and beat until combined.

Stir in half the sifted cocoa, self-raising flour and cinnamon with half the milk, then stir in remaining dry ingredients and milk.

Stir until smooth.

Spoon mixture into prepared cupcake trays.

Spread carefully with meringue and sprinkle with topping.

Bake for about 25 minutes.

Cool on wire rack.

Meringue

- 2 egg whites
- 1/2 cup caster sugar

Beat egg whites until soft peaks form.

Gradually add sugar and beat until dissolved.



Topping

- 1 tspn sugar
- 1/2 tspn ground cinnamon
- 1 tblspn coconut
- 1/4 cup slivered almonds

Combine all ingredients.

These chocolate cinnamon cupcakes are best eaten on the day of baking.

CHOC MALLOW CUPCAKES

Ingredients

- 4oz (125g) butter
- 1 tspn vanilla essence
- 1/2 cup caster sugar
- 1 egg
- 2 tblspns golden syrup
- 2 1/2 cups self-raising flour
- 1 1/4 cups milk
- 2 tblspns cocoa
- 1/4 cup milk, extra
- 3oz (100g) packet white marshmallows
- 3oz (100g) dark chocolate, chopped
- 1oz (30g) butter, extra



Instructions

Preheat oven 190C (375F).

Line cupcake trays with cupcake liners.

Cream butter, vanilla essence, sugar, egg and syrup in small bowl with electric mixer until light and fluffy.

Transfer to a large bowl and stir in half the sifted flour with half the milk, and then stir in remaining flour and milk.

Place half the mixture into separate bowl and stir in blended sifted cocoa and extra milk.

Drop alternate spoonfuls of mixture into prepared cupcake liners and run a knife through the

mixture to give a marbled effect.

Bake for 20 minutes.

Remove cupcakes from oven and place a layer of marshmallows evenly on top of cupcakes.

Return to oven for a further 5 minutes or until marshmallows are beginning to melt.

Cool 5 minutes and drizzle with combined melted chocolate and extra butter.

CHOCOLATE CUPCAKES

Ingredients

- 6oz (185g) butter
- 2 tspns vanilla essence
- 1 3/4 cups castor sugar
- 3 eggs
- 2 cups self-raising flour
- 2/3 cup cocoa
- 1 cup water



Instructions

Preheat oven to 350F (175C).

Combine butter, essence, sugar, eggs, sifted flour, cocoa and water in a large bowl of electric mixer.

Beat on low speed until ingredients are combined.

Increase speed to medium and beat for about 3 minutes until mixture is smooth and changed in colour.

Spread into patty pans and bake for about 18 to 20 minutes or until a skewer inserted in the center of a cupcake comes out clean.

CHOCOLATE APPLE CUPCAKES

Ingredients

- 6oz (185g) butter, chopped
- 1 1/4 cups (275g) castor sugar
- 3 eggs
- 2 cups (300g) self-raising flour
- 1/3 cup (35g) cocoa
- 1/4 tspn bicarb soda
- 1/3 cup (80ml) water
- 2 medium apples, peeled, cored and finely chopped.



Instructions

Preheat oven to 160C (350F).

Place cupcake liners in tray.

Combine all ingredients in large bowl of a food processor and blend until well combined, scraping down the side of the container occasionally.

Spoon into cupcake trays.

Bake for 15 minutes or until a skewer inserted in the center of a chocolate apple cupcake comes out clean.

Stand for 5 minutes before turning on to wire rack to cool.

Cakes can either be frosted or covered in sifted confectioners (icing) sugar.

CHOC HAZELNUT CUPCAKES

Ingredients

- 8oz (250g butter), softened
- 220g (1 cup) caster sugar
- 6 eggs, separated
- 10oz (300g) dark chocolate, melted
- 220g (2 cups) hazelnut meal
- 1 tblspn frangelico liqueur
- 1 tspn vanilla extract

Instructions

Preheat oven to 180C (350F).

Line cupcake trays with cupcake papers.

Beat butter and sugar in small bowl with electric mixer until light and fluffy.

Add egg yolks, one at a time, beating well after each addition.

Transfer mixture to a large bowl and stir in cooled chocolate.

Fold in hazelnut meal, liqueur and vanilla extract.

Beat egg white in medium bowl with electric mixer until soft peaks form.

Fold egg whites into chocolate mixture in two batches.

Spoon mixture into cupcake trays.

Bake for 25 minutes or until just cooked.

Leave cakes in trays for 5 minutes before cooling on wire racks.

CHOCOLATE MUD CUPCAKES

Ingredients

- 6oz (200g) butter
- 8oz (250g) dark chocolate
- 1/4 cup hot water
- 1/4 cup cocoa powder
- 1 teaspoon vanilla extract
- 1 cup caster sugar
- 3 eggs, lightly beaten
- 3/4 cup self-raising flour



Instructions

Preheat oven to 325F (160C).

Place cupcake liners in cupcake tray.

Place butter, chopped chocolate and hot water in a heatproof, microwave-safe bowl. Microwave, uncovered, on HIGH (100%) for 2 to 3 minutes, stirring every minute until smooth.

Add cocoa to warm chocolate mixture. Stir until smooth.

Stir in vanilla, caster sugar and eggs.

Sift flour over chocolate mixture. Stir gently to combine.

Pour mixture into cupcake liners.

Bake cupcakes for 20 minutes or until a skewer inserted into the centre of a chocolate mud cupcake has moist crumbs clinging.

Allow cupcakes to cool completely in tins.

CHOCOLATE OBSESSION CUPCAKES

Ingredients

- 10fl oz (300ml) water
- 5fl oz (150ml) vegetable oil
- 2 tspn vanilla flavor
- ½ tblspn (10ml) white vinegar
- 8oz (250g) caster sugar
- 8oz (250g) plain flour
- 1 tspn bicarb soda
- 2oz (60g) cocoa powder



Method

Preheat oven to 325F (160C).

Mix together the water, oil, vanilla and caster sugar until combined and sugar has dissolved.

Sift the dry ingredients together and add to wet ingredients.

Mix until combined and store in refrigerator overnight.

Pipe or spoon mixture into cupcake liners.

Mini cupcakes bake for 13 minutes, and large cupcakes bake for 23 minutes.

CHOC RASPBERRY CUPCAKES

Ingredients

- 1oz (35g) cocoa powder
- 2fl oz (80ml) water
- 5oz (150g) dark eating chocolate, melted
- 5oz (150g) butter, melted
- 10oz (300g) firmly packed brown sugar
- 4oz (125g) almond meal
- 4 eggs, separated

Instructions

Preheat oven to 325F (160C).

Line cupcake trays with cupcake papers.

Blend sifted cocoa with the water in large bowl until smooth.

Stir in melted chocolate, butter, sugar, almond meal and egg yolks.

Beat egg whites in small bowl with electric mixer until soft peaks form.

Fold egg whites into chocolate mixture, in two batches.

Spoon mixture into prepared trays.

Bake for about 30 minutes or until cake skewer inserted in the center of a chocolate raspberry cupcake comes out clean.

Stand 5 minutes in trays then turn onto wire rack to cool.

Frosting:

- 6oz (200g) dark eating chocolate
- 5 fl oz (160ml) thickened cream
- 10oz (300g) raspberries

Melt chopped chocolate with cream in small saucepan.

Place raspberries on top of cake.

Drizzle chocolate mixture over raspberries.

GLUTEN-FREE CHOC CUPCAKES

Ingredients

- 1 1/3 cup gluten-free chocolate
- 3/4 cup butter
- 6 eggs
- 1/2 cup sugar
- 2 tspns gluten-free vanilla extract

Method

Preheat oven to 350F (180C).

Line cupcake trays with cupcake liners.

Stir or microwave chocolate and butter until smooth.

Remove from heat and cool until room temperature.

In large bowl, mix egg yolks and 1/4 cup sugar until very thick and pale (3 minutes).

Fold in chocolate/butter mixture and vanilla.

Using clean, dry beaters, beat egg whites and remaining 1/4 cup sugar until stiff peaks form.

Fold egg whites into chocolate mixture.

Spoon into cupcake trays.

Bake for 25-30 minutes.



MARBLE CUPCAKES

Ingredients

- 6oz (180g) butter
- 1 tspn vanilla essence
- 3/4 cup superfine (caster) sugar
- 2 eggs
- 1 1/2 cups self-raising flour
- 1/2 cup milk
- pink food coloring
- 2 tblspns cocoa
- 1 tblspn milk, extra



Instructions

Preheat oven to 180C (350F).

Line cupcake trays with cupcake papers.

Beat butter, essence and sugar in small bowl with electric mixer until mixture is light and fluffy.

Add eggs, one at a time, beating well between additions.

Transfer mixture to a large bowl and fold in sifted flour and milk in two batches.

Divide mixture evenly between three bowls.

Tint mixture pink in one bowl.

Stir sifted cocoa and extra milk into another bowl and mix well.

Drop spoonful of each mixture into prepared cupcake papers.

Run a knife through cake mixture for a marbled effect.

Bake for about 20-25 minutes or until a skewer inserted in the center of a marble cupcake comes out clean.

Stand for a couple of minutes before turning onto a wire rack to cool.

Drop alternate spoonfuls of pink and white frosting on top of each cupcake.

Using a spatula, swirl frosting to give marbled effect.

Frosting

- 3oz (90g) butter
- 1 cup confectioners (icing) sugar
- 1 1/2 tbsps milk
- pink food coloring

Beat butter in a small bowl with electric mixer until as white as possible.

Beat in sifted icing sugar and milk in two batches.

Divide mixture between two bowls.

Use coloring to tint mixture pink in one bowl.

MICROWAVE CHOCOLATE CAKE

Ingredients

- 4 tablespoons cake (self-raising) flour
- 4 tablespoons sugar
- 2 tablespoons cocoa
- 1 egg
- 3 tablespoons milk
- 3 tablespoons oil
- 3 tablespoons chocolate chips (optional)
- A small splash of vanilla extract
- 1 large coffee mug (MicroSafe)

Instructions

Add dry ingredients to mug, and mix well.

Add the egg and mix thoroughly. Pour in the milk and oil and mix well.

Add the chocolate chips (if using) and vanilla extract, and mix again.

Put your mug in the microwave and cook for 3 minutes at 1000 watts.

The cake will rise over the top of the mug, but don't be alarmed!

Allow to cool a little, and tip out onto a plate if desired.

EAT ! (this can serve 2 if you want to feel slightly more virtuous). Even better is to make it in a really big mug so that there is room to put the ice-cream or cream on top. Less washing up as well which really makes this one of the best chocolate cupcake recipes ever!

RED VELVET CUPCAKES

Ingredients

- 2 cups cake (self-raising) flour
- 2 tablespoons cocoa
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup buttermilk*
- 2 tablespoons red food coloring
- 120g (1/2 cup) butter, at room temp
- 1 cup plus 2 tablespoons granulated sugar
- 2 large eggs, at room temp
- 1/2 teaspoon vanilla



Method

Preheat the oven to 325F (160C).

Line cupcake pans with cupcake liners.

Sift together flour, cocoa, baking soda and salt.

Cream the butter, sugar and vanilla using an electric mixer, until the mixture is pale and fluffy.

Add the eggs one at a time, letting the eggs beat for 1 minute in between additions.

Measure out the buttermilk and add red food coloring.

Add the dry ingredients alternately with the wet ingredients.

Spoon into paper lined cupcake pans. Bake for 12 minutes or until a skewer inserted in the center of a red velvet cupcake comes out clean.

Let cool completely before frosting with [buttercream](#) or [cream cheese](#) frosting.

*Sometimes I decide to make red velvet cupcakes but don't have any buttermilk. Add 1 tblspn vinegar to 3/4 cup milk and let stand for 5 minutes before adding to recipe.

VEGAN MOCHA RASPBERRY CUPCAKES

Ingredients

- 2 cups whole wheat flour
- 1 cup flour
- 3/4 cups sugar
- 2 tsp baking soda
- 1/2 cup cocoa powder
- 1/4 cup applesauce
- 1/2 tsp vanilla essence
- 2 tbsp vinegar dissolved in 1/4 cup water
- 3/4 cup brewed espresso
- 3/4 cup raspberry puree

Method

Preheat oven to 350F (175C).

Line cupcake tray with cupcake liners.

Mix together flour, sugar, baking soda and cocoa in a large mixing bowl.

Slowly incorporate applesauce and vanilla, and then vinegar in water, coffee and raspberry puree.

Spoon mixture into cupcake trays.

Bake for 15 minutes or until a skewer inserted in the center of a cupcake comes out clean.

Let cool in the pans for 5 minutes, then remove cupcakes from the pan and place on a wire rack to cool completely.

WHITE CHOCOLATE MUD CUPCAKES

Ingredients

- 4oz (125g) white chocolate
- 5oz (165g) butter, chopped
- 1 cup light and creamy coconut flavored evaporated milk
- 1 1/3 cups caster sugar

- 1/3 cup self-raising flour
- 1 cup all-purpose (plain) flour
- 1 tspn vanilla essence
- 1 egg, lightly beaten
- 3oz (85g) Cherry Ripe bar, finely chopped (or any suitable chocolate bar)
- 1/4 cup flaked coconut, toasted

Instructions

Preheat oven to 300F(150C).

Line cupcake trays with cupcake papers.

Place chocolate, butter, milk and sugar in a saucepan over low heat and cook, stirring, for 3-4 minutes or until smooth. Remove from heat.

Whisk in sifted self-raising flour and all-purpose flour, and vanilla and egg.

Spoon mixture into cupcake trays.

Top each cupcake with chopped Cherry Ripe.

Bake for 20-25 minutes or until a skewer inserted in the center comes out clean.

Leave in trays for 5 minutes and then turn onto wire rack to cool.

When cool, spread ganache over cupcakes and sprinkle with coconut.

Ganache:

- 5oz (165g) white chocolate
- 1/3 cup cream

Place chocolate and cream in a heatproof, microwave-safe bowl. Microwave on medium for 2-3 minutes, stirring every minute with a metal spoon, or until melted.

Refrigerate, stirring occasionally with a metal spoon, for 30 minutes or until a spreadable consistency.