



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Chocolate Cupcakes with Raspberry Filling and topped with Chocolate Frosting

makes 18 cupcakes

preheat oven 350°F

1/2 cup butter

2 cups granulated sugar

2 extra-large eggs

1 teaspoon pure vanilla extract

2 2/3 cups all-purpose flour

1/2 cup best quality cocoa ***I use Bendorp Dutch processed cocoa***

2 teaspoons baking soda

1 teaspoon salt

2 cups sour whole milk ***if you don't have soured milk on hand, place 2 tablespoons of white vinegar in the bottom of a 2-cup measure then add the milk up to the 2-cup line***

Homemade raspberry jam for filling

Chocolate Frosting - recipe to follow

THE STEPS:

- Line muffin tin with paper liners
- Sift flour, cocoa, baking soda and salt together and set aside.
- Beat sugar with shortening until it is light and fluffy.
- Beat in eggs one at a time
- Add vanilla and beat well.
- Fold the milk with the flour mixture alternatively in thirds into the butter mixture...blend well
- Fill paper liners 2/3 full - resist the urge to over fill the paper liners!
- Check at 25 minutes by inserting a wooden toothpick in the centre of a cupcake. They are done when the toothpick comes out clean.
- When done, remove from oven and take out of muffin tin.
- Allow cupcakes to cool on a wire rack.
- Frost when completely cool.
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These cupcakes should be stored in the refrigerator or can be frozen, well wrapped, up to 4 months. *I even freeze them frosted!*

THE LOVE: Have all of your ingredients at room temperature. My mother swears by it!