

# Hot Chocolate Cupcakes

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## Cake Ingredients

- ¼ cup vegetable oil
- 4 Tbsp. unsalted butter, softened
- ¾ cup granulated sugar
- 2 large eggs, at room temperature
- 6 oz. milk chocolate, melted and cooled
- ¼ tsp. salt
- 2½ cups cake flour
- 1¼ tsp. baking soda
- 1 tsp. vanilla extract
- ½ cup hot chocolate mix
- 1 cup buttermilk, at room temperature



## Frosting/Decoration Ingredients

- 1½ cups (3 sticks) unsalted butter, softened
- 2 Tbsp. milk
- 9 oz. milk chocolate, melted and cooled
- 1 tsp. vanilla extract
- 2¼ cups powdered sugar
- mini marshmallows and rolled wafer cookies for decoration (optional)

## Directions

1. Preheat your oven to 350°F and line muffin tins with 24 cupcake wrappers.
2. In a the bowl of a stand mixer, combine the oil, butter, sugar, and eggs and beat for 2 minutes on medium speed. Add the melted chocolate, salt, flour, baking soda, vanilla, hot chocolate mix, and ½ cup of the buttermilk and beat for 1 minute on medium speed. Add the remaining buttermilk and beat for 30 seconds more.
3. Distribute the batter evenly between your cupcake wrappers and bake for 15-18 minutes, or until a toothpick inserted in the center comes out clean and the tops spring back when pressed. Allow the cupcakes to cool completely on a cooling rack.
4. To make the frosting, melt the remaining milk chocolate in a double boiler and set aside to cool until lukewarm. With a stand mixer, beat the softened butter until creamy, approximately 3 minutes. Add the milk and beat until smooth. Add the melted chocolate and beat an additional 2 minutes. Add the vanilla and beat another 3 minutes. Add the powdered sugar, ½ cup at a time. Beat well after each addition, until the frosting is creamy and of piping consistency.
5. Decorate the cooled cupcakes with frosting and arrange mini marshmallows on top to look like a mug of hot chocolate. Break rolled wafer cookies in half and stick half of a cookie into each cupcake, if desired, right before serving. Store leftovers in an airtight container.