

BROWNIE CUPCAKE BASIC RECIPE

(modified from [Martha Stewart's Cupcakes](#))

1 package Baker's Unsweetened Chocolate (4oz)
1 stick (1/2 cup, 113 g) unsalted butter
265g sugar (1 + 1/3 cup)
2 room temperature eggs
1/2 tsp vanilla extract
1 cup (125g) all-purpose flour
1/2 tsp salt
1/2 tsp baking powder

Place 12 cupcake liners in a baking sheet, and heat the oven to 350F. Chop the chocolate and butter in pieces, place them in a microwave-safe bowl and melt at 50% power just until the chocolate is almost fully melted. Finish melting by whisking gently until smooth. Allow it to cool for 5 to 10 minutes.

In another bowl, mix flour, salt and baking powder. Reserve. To the melted chocolate, add the sugar and mix with a handheld mixer, when the sugar is incorporated (it won't be smooth), add the eggs, one at a time, then the vanilla extract. Whisk until smooth, for a couple of minutes medium-speed. Gently sift the flour mixture on top, whisk just until the flour is incorporated and no dry bits can be found.

Fill each cupcake 3/4 full with the batter. Bake for 20 to 25 minutes, until a toothpick inserted in the center comes out slightly moist. Cool completely before icing.