Marble
CUPCAKES

Ingredients:

Cake:

1 ¾ cup all-purpose flour

1 ¼ cup milk

1 tsp apple cider vinegar

⅓ cup sunflower oil (or other neutral oil)

2 tsp baking powder

½ cup granulated sugar

½ cup brown sugar

2 tsp vanilla

2 tsp malt powder (optional)

2 Tbsp cocoa powder

1 tsp instant coffee (optional)

Frosting:

1 cup butter, softened

5 ½ cup powdered sugar

2 tsp vanilla

2 Tbsp milk

¼ cup cocoa powder

Servings: 12 cupcakes

Directions:

1. Preheat oven to 350° and prepare muffin pan with paper or silicone cups.

2. In a large bowl, combine all dry cake ingredients except for cacao powder. In a smaller bowl whisk together the wet ingredients: milk, vinegar, oil and vanilla.

3. Make a well in the center of the dry ingredients and pour in the wet mixture. Stir batter until just combined.

4. Move half of the batter to a separate bowl—this will become the chocolate portion. Add cocoa powder and instant coffee and stir until combined.

5.Fill each of the prepared muffin cups about ⅓ of the way with the vanilla batter. Then scoop the chocolate batter on top. Using a spoon or toothpick swirl the two batters gently to create a marble effect.

6. Bake cupcakes for 22-25 minutes or until toothpick comes out clean.

7. Remove cupcakes and allow them to cool completely.

8. Frosting preparation: using a stand or hand mixer whip the softened butter, add milk and vanilla, and then slowly add the powdered sugar until the desired consistency is reached.

9. Spoon half of the frosting into another bowl and mix in the cocoa powder.

10. Using a piping bag or plastic bag, add a large scoop of vanilla frosting and a large scoop of chocolate frosting. Frost cupcakes as desired.

11. ENJOY!

*Note: This is a large frosting recipe. You may choose to frost the cupcakes with a knife and cut the frosting recipe in half.