

ONE-BOWL Vanilla cupcakes

WITH CHOCOLATE
FROSTING

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I have always been – and perhaps will always be – very much a chocolate cake kind of person. In fact, my most beloved flavor combo is chocolate cake with vanilla frosting (I mean I love chocolate, but chocolate cake with chocolate frosting can sometimes be a little too much – even for me). But now I have developed a recipe for truly the unthinkable: a vanilla cupcake with chocolate frosting and I am here to tell you that there might just be a new favorite in town.

The vanilla cake is oil-based, beyond moist and deeply vanilla-flavored, as it should be. The frosting is rich from softened butter and darkly chocolate-y from Dutch process cocoa powder, and is the perfect sweet and fluffy crown atop the vanilla cup. Sprinkles are an awfully nice addition, too.

One-bowl baking

But here's the thing: this one-bowl chocolate-frosted vanilla cupcake is not only super delicious – and capable of converting even the most chocolate-loving of chocaholic cake lovers into a vanilla fan – but is also incredibly easy to prepare, as the entire process takes place in a single mixing bowl in about 15 minutes flat.

One-bowl baking, for the unfamiliar, actually requires this: that only a single bowl be used when assembling a recipe – and for these cupcakes, it's the same bowl for both the cupcakes and the frosting (you're welcome). A quick wipe of the bowl with a paper towel, after emptying it of cake batter, is all you need, before adding your frosting ingredients.

In addition to the single bowl, one bowl baking recipes tend to be easy to follow (never a long ingredient list, nor complicated instructions). Moreover, the ingredients are probably already in your kitchen cupboards – and if you do have to take a trip to the grocer's, it is never to purchase hard-to-source items, but only for those that are easily found wherever it is you do your shopping.

One-bowl baking is for those of us who enjoy making treats with short, easy-to-follow recipes, are fond of using pantry-friendly ingredients, and are not too crazy about doing dishes. In short, when you one-bowl bake, tasty treats come together quickly, while leaving your kitchen sparkling clean.

A couple of tips:

The cake batter is easy to throw together, but definitely benefits from a gentle hand. Please fold the dry ingredients into the wet just until a few streaks of flour remain. And when mixing the frosting, do not be concerned if the mixture takes a bit of time to come together into an icing-like consistency. It will happen, I promise.

Finally, after frosting the final cup and turning to your sink with nothing more than its one dirty bowl, a big sigh of relief, coupled with a little smile, is not only appropriate, but expected.

Yield: about 2 dozen cupcakes

Ingredients for the cupcakes:

2 cups granulated sugar
1/2 cup of vegetable oil
1 Tbsp vanilla extract
1 egg
2 yolks
1 1/2 cups whole milk Greek yogurt



1 1/2 cups all-purpose flour
1 cup cake flour
1/4 tsp baking soda
1 3/4 tsp baking powder
1 tsp table salt

To make the chocolate frosting:

1 3/4 sticks unsalted butter,
room temperature
3 1/2 cups confectioners sugar
1 cup Dutch process cocoa powder
1/4 tsp table salt
1 Tbsp vanilla extract
1/2 cup heavy cream, or more
if needed

Instructions to make the cupcakes:

Preheat the oven to 350-degrees. Line two 12 cup cupcake tins with liners and set aside.

Combine the sugar, oil and vanilla in a large mixing bowl and whisk vigorously to combine. Add the egg and the yolks, one at a time, whisking after each addition to incorporate. Add the yogurt and whisk a final time.

Using a fine wire-mesh sieve, sift the two flours, the soda, powder and salt onto a sheet of parchment paper on the counter, if you have it, and then transfer the dry ingredients into the bowl using the paper as a funnel. If you do not have parchment paper, sift the dry ingredients right over the mixing bowl.

With a rubber spatula, fold gently to combine, stopping when a few streaks of flour are still visible. Fill the liners about 2/3 of the way full with batter, making sure to scrape every last bit of batter from the bowl, as you will be reusing it.

Bake for 16 minutes, rotating at the halfway point. The cupcakes are done when a toothpick comes out with a moist crumb or two.

Let the cupcakes come to room temp before frosting.

To make the frosting:

Place the butter in the mixing bowl and using a handheld mixer, beat the butter on medium speed until soft and smooth. Add the sugar a cup at a time, mixing to combine on low, after each addition. Add the cocoa powder and salt and mix again. Add the vanilla and then the cream and mix until smooth, fluffy, and spreadable, add in a tablespoon more cream at a time, if necessary.

Frost the cupcakes and serve to your extremely lucky guests. •

Jessie is a baker and cookbook author; you can learn more about her through her website jessiesheehanbakes.com.