

Jenny's Chocolate Cupcakes

You can have your cupcake and eat two! I LOVE this recipe because these cupcakes are made with no butter or eggs but they are moist and so delicious. Made with heart-healthy canola oil, the only butter is a little in the frosting but you will never feel overstuffed by eating one of these... or two. ☺ No matter how many you make, they won't last long. The best news? One bowl!

1 1/2 cups all-purpose flour
1 cup sugar
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt

1 cup cool water
6 Tablespoons canola oil
1 Tablespoon distilled white vinegar
1 teaspoon vanilla

1. Preheat oven to 350°.
2. Insert paper liners in 12-cup muffin pan.
3. In a large bowl sift flour thru salt. Stir to combine.
4. In a measuring cup combine water thru vanilla.
5. Add liquids to flour mixture and combine well using a spatula.
6. Pour batter back into measuring cup for easier pouring. Divide batter evenly into muffin cups (1/2 to 2/3 full).
7. Bake for 20 minutes. Cool in the pan and frost.

Frosting:

2 Tablespoons butter at room temperature
2 Tablespoons reduced fat sour cream
2 cups confectioner's sugar
2 Tablespoons unsweetened cocoa powder
1/2 teaspoon vanilla
Sprinkles (optional)

1. Combine all ingredients in a medium bowl.
2. Beat with electric mixer to combine.
3. Add a little sour cream at a time to obtain a nice, thick consistency. (I add about 1/2 Tablespoon)
4. Frost cupcakes
5. If using sprinkles, add them immediately or they won't stick.