

GREAT GRANDMA'S CHOCOLATE CUPCAKES

F EASY

Last Modified: 12/20/2014

PREP: 10 Min
COOK: 30 Min
OVEN: 350

SUE K'S-BREADS

MAKES 1 DOZEN

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	All Purpose Flour	
1	Cup	Granulated Sugar	
2	Large	Eggs	Beaten
1/2	Cup	Whole Milk	
1/2	Cup	Crisco Shortening	
1/2	Tsp	Table Salt	
1	Tsp	Vanilla Extract	
2	Squares	Semi-Sweet Chocolate	

PREPARATION

FACTOID	This recipe is an original from Great Grandma Lillian's Kitchen. Sue says the recipe is from Lillian's childhood, so at a minimum a Great-Great Grandma's recipe. Crisco is not that old, so Clarified Butter was most likely used. In the beginning, Cupcakes were sometimes called "number" cakes, because they were easy to remember by the measurements of ingredients it took to create them: One cup of Butter, two cups of Sugar, three cups of Flour, four Eggs, one cup of Milk, and one spoonful of Soda.
TOOLS	1) 2 - Small Mixing Bowls 2) Regular Muffin Tin (12 Muffins) 3) Large Saucepan 4) 12 - Paper Cupcake Liners
PREP	Preheat the oven to 350 degrees with a rack just below center.
1	In a large saucepan over low heat, melt the Chocolate and Shortening together while stirring with a wooden spoon. Remove from the heat and set it aside.
2	In a small mixing bowl, beat the Eggs and slowly add in the Sugar until fully combined.
3	Drizzle the Egg Mixture slowly into the Chocolate Mixture while stirring until the Sugar has completely dissolved.
4	In a small mixing bowl, mix together the Flour, Salt and Baking Powder. Add a little of the Flour Mixture slowly into the Chocolate Mixture while stirring, then add in a little Milk (Milk in LAST). Repeat, alternating Flour Mixture and Milk until gone. Stir in the Vanilla.
5	Put 12 paper cupcake liners into a dark colored muffin tin. Fill each paper cup about 2/3 full with the Cupcake Batter. Bake them until a toothpick comes out clean, or about 20 to 25 minutes. Set them aside until they are at room temperature and frost the tops using Recipe: Sue Kildow's - Dessert - Boiled Marshmallow Frosting.
SERVE	Serve while cold