



EMERGENCY BLENDER CUPCAKES

(from Abigail Dodge, The Weekend Baker)

1 cup all purpose flour
1/2 cup cocoa powder, **not** Dutch-processed, sifted
1 cup granulated sugar
1/2 tsp baking soda
1/4 tsp salt
3/4 cup hot water
1/2 cup canola oil
1 large egg
1 + 1/2 tsp vanilla extract

For frosting:

8 ounces bittersweet chocolate, chopped
1/2 cup butter, cut into pieces
1 cup condensed milk
1/4 cup light corn syrup
1 tsp vanilla extract
pinch of salt
Optional: sprinkles for decoration

Heat the oven to 375F. Line 12 muffin cups with paper liners.

Combine flour, cocoa powder, sugar, baking soda and salt in a blender. Cover with the lid and process until combined. Add hot water, oil, egg, and vanilla. Process until smooth, making sure to stop a few times to scrape the blender. Pour into the prepared muffin cups, filling 3/4 of the way.

Bake until a toothpick inserted in the center comes out clean – about 17 to 20 minutes. Transfer to a rack to cool.

Prepare the frosting by melting chocolate and butter in the microwave. Add condensed milk, corn syrup, vanilla and salt. Whisk until well blended. Set aside at room temperature, whisking frequently. The frosting will thicken as it cools. When completely cool, cover with plastic wrap until ready to frost the cupcakes. It can be prepared in advance.

Decorate with sprinkles if you so desire...