



# Eggless Chocolate Cupcakes



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## Introduction

If you're looking for a delicious treat that caters to those who prefer eggless desserts, this eggless chocolate cupcake recipe is perfect for you. These cupcakes are moist, rich in chocolate flavor, and incredibly easy to make. Ideal for birthdays, celebrations, or just a sweet afternoon snack, these treats are sure to satisfy your sweet tooth.

## Detailed Ingredients with measures

- All-purpose flour: 1 cup
- Cocoa powder: 1/3 cup
- Baking powder: 1 tsp
- Baking soda: 1/2 tsp
- Salt: 1/4 tsp
- Sugar: 3/4 cup
- Vegetable oil: 1/3 cup
- Milk: 1/2 cup
- Vanilla extract: 1 tsp
- Vinegar: 1 tsp
- Chocolate chips (optional): 1/2 cup

## Prep Time

The preparation time for these eggless chocolate cupcakes is about 15 minutes. This includes gathering all your ingredients and mixing them together.

## **Cook Time, Total Time, Yield**

The cook time is around 20 minutes, making the total time for this recipe approximately 35 minutes. This recipe yields around 12 delicious eggless chocolate cupcakes, perfect for sharing or enjoying yourself!





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## Detailed Directions and Instructions

### Prepare the Oven and Cupcake Liners

Preheat your oven to 180°C (350°F). Line a cupcake tray with cupcake liners to prepare for pouring in the batter.

### Combine Dry Ingredients

In a mixing bowl, whisk together the all-purpose flour, cocoa powder, baking powder, baking soda, and a pinch of salt until they are evenly combined and free of lumps.

### Mix Wet Ingredients

In another bowl, combine the sugar, curd (yogurt), melted butter, and vanilla extract. Whisk until the mixture is smooth and well-blended.

See also Caramel Marshmallow Rice Treats

### Combine Wet and Dry Mixtures

Gradually add the wet mixture to the dry ingredients, mixing gently. Stir until just combined, avoiding overmixing.

### Add Milk

Slowly incorporate the milk into the batter, mixing until the batter is smooth and has a creamy consistency.

### Fill Cupcake Liners

Pour the batter into the lined cupcake tray, filling each liner about 2/3 full to allow for rising during baking.

**Bake the Cupcakes**

Place the tray in the preheated oven and bake for 18-20 minutes. Use a toothpick to check for doneness; it should come out clean.

**Cool the Cupcakes**

Once baked, remove the cupcakes from the oven and let them cool in the tray for 5 minutes. Then, transfer them to a wire rack to cool completely.

**Frosting (Optional)**

If desired, top the cooled cupcakes with your favorite frosting for added flavor and decoration.

## Notes

**Storage**

Store the cupcakes in an airtight container at room temperature for up to 3 days.

**Customization**

Feel free to add chocolate chips or nuts to the batter for extra texture and flavor.

**Serving Suggestions**

Serve these cupcakes with a scoop of vanilla ice cream or a drizzle of chocolate syrup for an indulgent treat.





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## Cook techniques

### Measuring Ingredients Accurately

Precision in measuring ingredients is crucial for the perfect texture and flavor in baking. Use a kitchen scale for dry ingredients and measuring cups and spoons for liquids.

### Combining Dry Ingredients

Sift together your dry ingredients, such as flour, cocoa powder, and baking soda, to ensure there are no lumps. This process also helps to aerate the mixture, leading to a lighter cupcake.

See also English Muffin Pizzas

### Mixing Wet Ingredients

Blend your yogurt, milk, and oil until smooth. Incorporating your wet ingredients evenly ensures that they emulsify well with the dry ingredients, promoting better moisture retention.

### Gently Folding Ingredients

When combining wet and dry ingredients, use a gentle folding technique. This preserves the air bubbles created during mixing, ensuring your cupcakes are fluffy.

### Dividing Batter Evenly

To achieve uniform cupcakes, use an ice cream scoop or spoon to divide the batter into each cupcake liner. This helps them bake evenly and looks more appealing.

## FAQ

### **Can I substitute yogurt in this recipe?**

Yes, you can use applesauce or buttermilk as a substitute for yogurt in eggless chocolate cupcakes.

### **How long should I bake the cupcakes?**

Bake the cupcakes for around 18-20 minutes or until a toothpick inserted into the center comes out clean.

### **What can I use instead of cocoa powder?**

If you're looking for an alternative to cocoa powder, you can use Dutch-processed cocoa powder for a different flavor profile.

### **How should I store leftover cupcakes?**

Store leftover cupcakes in an airtight container at room temperature for up to three days, or refrigerate them to extend freshness.

### **Can I freeze the cupcakes?**

Yes, you can freeze the cupcakes. Allow them to cool completely before wrapping them tightly in plastic wrap and placing them in a freezer-safe container. They can be stored for up to three months.



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## Conclusion

The eggless chocolate cupcakes are a delightful treat that everyone can enjoy, regardless of dietary restrictions. Their moist texture and rich chocolate flavor are sure to satisfy your sweet cravings. With simple ingredients and easy preparation, these cupcakes can be a perfect addition to any occasion or simply a sweet indulgence for yourself.

See also Frito Taco Salad

## More recipes suggestions and combination

### **Vegan Vanilla Cupcakes**

Try these light and fluffy vanilla cupcakes made without any animal products. They pair perfectly with a fruity frosting.

### **Chocolate Frosting**

Enhance your eggless chocolate cupcakes with a creamy chocolate frosting made from cocoa powder, sugar, and plant-based milk.

### **Coconut Macaroon Cupcakes**

Add a tropical twist by incorporating shredded coconut into your cupcake batter and topping them with coconut cream frosting.

### **Peanut Butter Swirl Cupcakes**

Mix in some peanut butter into your chocolate batter or create a swirl on top for a delicious and decadent flavor combination.



### **Red Velvet Cupcakes**

Try transforming your chocolate cupcakes into red velvet cupcakes by adding cocoa powder and red food coloring, topped with cream cheese frosting.

### **Fruit-Infused Cupcakes**

Incorporate mashed bananas or applesauce for a fruity flavor, enhancing both taste and moistness in your cupcakes.



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