

Vanilla and chocolate muffins/cupcakes (Recipe for 6 vanilla and 6 chocolate muffins)

Dry Ingredients (to be mixed in bowl 1)

1. All purpose flour – 1.5 cups
2. Baking Powder – 1 teaspoon
3. Baking Soda – ½ Teaspoon
4. Cocoa Powder – 1 tablespoon (to be kept aside, shall be mixed later)

Wet Ingredients (to be mixed in bowl 2)

1. Oil – ½ Cup (you can take ¼ cup for healthier cupcakes – they would be less moist)
2. Vanilla Essence – 1 Tea spoon
3. Powdered Sugar – 1 cup
4. Thick Curd – ½ cup + 1 Tablespoon
5. Milk – ½ cup – can be less or more depending on quality of flour

Icing

1. Whipped cream – 100 gms
2. Chocolate compound – 100 gms
3. Fresh Cream – 50 gms
4. Sprinkles – handful
5. Chocochips – handful

Method

1. Mix the dry ingredients (except cocoa powder) with a whisk, ensure that they are mixed thoroughly
2. Mix the wet ingredients (except 1 tablespoon curd) in the order listed above, in another bowl, please ensure the sugar is mixed properly with the wet ingredients.
3. Pre heat the oven for 10 mins at 180 degrees
4. Place a sieve over the bowl of wet ingredients and sieve the dry ingredients gradually into that bowl
5. Add milk gradually, with a whisk or a spatula, mix dry and wet ingredients, **DO NOT OVERMIX** them. Just make sure there are no lumps and go slow and light-handed. Using a spatula, with cut and fold method works best.
6. Ensure, you get flowing consistency, neither thick, nor very watery. The mixture should flow and not break and fall. Add more milk if needed.
7. Divide the batter into 2 parts. Keep part 1 aside, In part 2 add the cocoa powder and mix well. Add 1 tablespoon curd to adjust the consistency.
- 7 Get the cup cake liners, fill them with batter, they should be 2/3rds full, remaining space is for them to rise.
8. Bake them in a preheated oven for 12–15 mins @ 180 degrees. If you do not plan to decorate them, bake them for 2 more minutes in the toast mode (both rods on)

Icing

1. Easiest icing is to drizzle some chocolate sauce and spread some sprinkles.
2. Or Drizzle some sweetened fresh cream and spread some silver sugar balls.
3. Or a whipping cream flower with some tutti frutti
4. Or chocolate ganache that shall cover the entire cup cake, you can spread some milk chocolate over it
5. If none of this is available, just sieve some powdered sugar, to make it attractive, cover a part of cup cake with any shape paper and then drizzle the powdered sugar through a sieve.