

# Chocolate Cupcake Surprise

Mayonnaise cake became popular during the Great Depression when many couldn't afford eggs, milk and butter. Moist, light and fluffy - it could become your new go to recipe!

**Time to complete:** 30 min prep + 16 min baking

**Age Group:** 8yrs+ (or younger with help)

**Makes 12 cupcakes**

## Ingredients:

- 2 cups flour
- ¼ cup cocoa
- 1 cup sugar
- 2 tsp baking soda
- 1 tsp vanilla
- 1 cup water/cold coffee
- 1 cup mayonnaise

## Instructions:

1. Preheat oven to 350°F. Grease muffin tin.
2. In large bowl add flour, sugar, cocoa and baking soda. Whisk (or use a fork) to mix and remove any lumps.
3. In a medium bowl add mayonnaise, vanilla and water. Whisk (or use a fork) until smooth.
4. Slowly add the wet mixture to the dry. Stir just until combined (do not overmix).
5. Divide the batter into muffin tins.
6. Bake at 350°F for 16min or until cake tester comes out clean. Remove from tin after cooling for 2 min.



## Frosting

### Ingredients:

- ½ cup butter, melted
- ½ cup cocoa
- ½ tsp vanilla
- 2 ½ cups powdered sugar
- ¼ cup milk

### Instructions:

1. Using an electric mixer or a fork, combine melted butter and cocoa. Add vanilla, powdered sugar and milk and mix until smooth. Beat for 2-3 min.
2. Frost cooled cupcakes