

## Chocolate Cupcakes or Cake

source: Fannie Farmer cookbook

### Ingredients:

1/2 cup margarine or butter  
1 cup sugar  
2 eggs  
1 teaspoon vanilla  
1 cup milk  
1 1/2 cups flour  
1 tablespoon baking powder  
1/2 cup cocoa

### Directions:

In a small bowl, sift together (or just mix well) the flour, baking powder, and cocoa. Set this bowl aside for now.

In another bowl:

Beat margarine or butter until light. Beat in sugar. Beat in eggs till light. Stir in vanilla.

Add 1/2 of the dry ingredients (from the small bowl) to the main bowl and fold in gently. Add the milk and stir in gently. Add the rest of the dry ingredients and fold in until well-mixed.

Spoon into cupcake tins. Or layer cake pans. Or just a big cake pan. Basically, whatever you happen to have that you can fill and put in the oven.

To be extra fancy, first fill the tins half full, then drop a spoonful of raspberry jam in the middle, then top with another spoonful of batter. Just be careful eating them straight out of the oven, as the surprise in the middle will be hot!

Bake at 350degrees Fahrenheit for about 20 minutes (until a toothpick stuck in comes out clean)

If you want icing, it is pretty easy:

Butter (about 1/4 cup or a bit less) - smush this around a little to make it soft

Icing sugar (about 2 cups)

Flavouring (you could use a bit of cocoa, peanut butter, mint extract, or whatever - I wouldn't combine mint with raspberry jam filling though!)

A bit of milk (just add a few drops at a time and mix in - it doesn't take much!)

Mix all of the above together. Wait till the cupcakes have cooled before icing them or it will just melt off.

### NOTE:

My favourite way to assemble this is to make a layer cake... then I cut each layer in half horizontally with a long knife (so I end up with 4 discs instead of two). In between the layers that I cut apart, I put raspberry jam and/or fresh/frozen raspberries. In the middle layer, I put some chocolate icing (and often stick some raspberries in there). Then ice the whole thing with chocolate icing and put raspberries in a pretty pattern on top. Or just dust it with icing sugar and serve with some raspberries/raspberry sauce. What an incredible combination!