Super Moist Chocolate Cupcakes

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**Ingredients**

1/2 cup white sugar

1/2 cup brown sugar

3/4 + 2 tbsp flour

1/4 cup + 2 tbsp cocoa powder

3/4 tsp baking soda

3/4 tsp baking powder

1/4 tsp salt

1 egg

1/2 cup of milk

1/4 cup of canola oil

1 tsp vanilla

1/2 cup boiling water

1 (14 oz) can sweetened condensed milk

1/2 cup chocolate ice cream topping

**Directions**

Preheat the oven to 350 degrees. Line a muffin tray with cupcake liners.

I use the Reynolds ones, foil lined and super easy to peel away.

Sift together the dry ingredients into a large bowl. Add the egg, milk, oil, and vanilla then beat together with a mixer until combined.

Scrape the sides of the bowl then add the boiling water and mix until just combined. The batter will be very watery but don't worry. Pour prepared batter into cupcake liners Bake for 20-25 minutes or until a tester inserted in the center comes out clean. Remove from the oven and let them cool completely before filling & frosting.

Once cooled mix can of sweetened condensed milk and chocolate sauce in a small bowl. Using a wooden spoon, poke holes in cupcakes and pour sauce over holes allowing to absorb into cupcake.

Now you’re ready to frost the cupcakes with your choice of frosting.