



THE J.M. SMUCKER Co

Stuffed Chocolate Cupcakes

Prep Time Cook Time Serves Difficulty

35 mins 25 mins 10 N/A

Ingredients

- **Cupcakes:**
- 1/3 cup cocoa
- 1 cup + 2 tbsp Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 cup sugar
- 3/4 tsp baking powder
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1 tsp Folgers® Instant Coffee Crystals
- 3/4 cup Carnation® Evaporated Milk, Regular, 2% or Fat Free

Evaporated Milk

- 1 egg
- 1/2 cup Canola or Vegetable Oil
- **Icing:**
- 1/4 cup All Vegetable Shortening
- 2 cups icing sugar
- 1/4 cup Carnation® Evaporated Milk, Regular, 2% or Fat Free

Evaporated Milk

- 1/2 tsp vanilla extract
- 2 tbsp Smuckers® Pure Strawberry Jam Strawberry Jam
- Garnish: chocolate covered strawberries, chocolate drizzle, optional

Directions

Step 2:

Preheat oven to 350°F (180°C). Line 10 muffin tins with liners.

Step 3:

Combine dry ingredients in bowl of electric mixer. Beat in milk, egg and oil and continue beating until batter is smooth, about 1 minute. Pour into prepared pans.

Step 4:

Bake in preheated oven 20-25 minutes or until toothpick inserted in centre comes out clean. Cool to room temperature.

Step 6:

Beat shortening on high speed of electric mixer until fluffy, about 30 seconds. Add icing sugar, milk and vanilla and beat until smooth. Mix in strawberry jam.

Step 8:

Remove cupcakes from liners and slice in half to make two layers. Spread bottom layer with about 1 tbsp (15 mL) icing. Cover with remaining layer and ice and decorate top. Garnish if desired.

Images

