**Chocolate Fudge Cupcakes with French Silk Frosting**

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| 90 mL sugar  30 mL shortening  1 mL vanilla  1 egg  125 mL sifted cake flour  2 mL baking soda  1 mL salt  40 mL cocoa  90 mL sour milk (30mL milk powder) | ***Frosting***  200 mL icing sugar, sifted  40 mL margarine, softened  15 g (1/2 square) unsweetened chocolate, melted  1 mL vanilla  5-10 mL milk |

1. Preheat oven to 350 F. Spray 6 muffin wells with cooking spray. Set aside.

2. In a large bowl, cream shortening and sugar together well.

3. Add vanilla and egg. Beat well.

4. Sift flour and measure. In a medium bowl, sift together flour, baking soda, salt and cocoa. Set aside.

5. Make milk. To sour, add 10 mL vinegar. Set aside.

6. Add flour mixture and sour milk alternately to creamed mixture. Starting and ending with dry. (Dry, wet, dry, wet, dry).

7. Evenly divide batter into 6 greased muffin cups.

8. Bake for 20-25 minutes or until toothpick comes out clean.

9. Cool in pan for 10 minutes before. When completely cooled, frost.

10. Frosting. . Melt chocolate in a glass custard cup. Microwave for 10 seconds, take out stir. Continue until chocolate is melted (hint as you stir, chocolate continues to melt from leftover heat). Be careful not to burn the chocolate. Set aside.

11. Combine icing sugar and margarine together well. Add cooled chocolate and vanilla. Gradually add enough milk to desired consistency.