

# Dairy-Free Chocolate Cupcakes with Chocolate Glaze

## Ingredients

### Chocolate Cake

- 1 1/4 cups all-purpose flour
- 1 cup sugar
- 3/4 cup natural unsweetened cocoa powder
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking soda
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup finely chopped semisweet or bittersweet chocolate (3 1/2 ounces)

### Glaze

- 8 ounces bittersweet chocolate, finely chopped

## Preparation

Preheat oven to 350°. Line a cupcake tin with papers. Whisk flour and next 4 ingredients in a large bowl. Add oil, vanilla, and 1 1/4 cups water; whisk until smooth. Fold in chopped chocolate. Scoop into cupcake wrappers, around 3/4 full; smooth top. Bake until a tester comes out clean when inserted into center, 17-20 minutes. Let cool completely in pan on a wire rack.

To make the glaze, melt the bittersweet chocolate in a metal or glass bowl set over a pan of gently simmering water. Stir frequently to prevent scorching. When the chocolate is completely smooth, it's ready. Working with one cupcake at a time, spoon a heaping teaspoonful of melted chocolate on top. Tilt and rotate the cupcake to coax the chocolate out to the edge. Alternatively, use a knife or icing spatula to spread the chocolate. The top of the cupcake should be entirely covered with a thin layer of chocolate. Spoon on more chocolate as needed.