One-Bowl Chocolate Cupcakes
Makes 18

Ingredients
¾ cup unsweetened cocoa powder
1 ½ cups all-purpose flour
1 ½ cups sugar
1 ½ teaspoons baking soda
¾ teaspoons baking powder
¾ teaspoon salt
2 large eggs
¾ cup warm water
¾ cup buttermilk
3 tablespoons safflower oil
1 teaspoon vanilla extract

Instructions
1. Preheat oven to 350. Line standard muffin tins with paper liners. Sift cocoa powder, flour, sugar, baking soda, baking powder, and salt into a large bowl. Add eggs, warm water, buttermilk, oil and vanilla, and mix until smooth.
2. Divide batter among muffin cups, filling each ¾ full. Bake until tops spring back when touched, about 20 minutes. Transfer cupcakes to wire racks, and let cool. Cupcakes will keep covered for up to three days.

Chocolate Glaze
 Makes 1 cup

Ingredients
2/3 cup heavy cream
4 oz bittersweet chocolate, finely chopped
1 tablespoon corn syrup

Instructions
1. Heat cream in a small saucepan over medium heat. Place chocolate and corn syrup in a small bowl. Pour hot cream over chocolate mixture, and stir until smooth. Use immediately.

Handwritten Cupcakes with Chocolate Glaze

Ingredients
One-bowl Chocolate Cupcakes
Chocolate Glaze
2 oz white chocolate, melted

Instructions
1. Dip tops of each cupcake in chocolate glaze, letting excess drip off. Let stand until set, about 30 minutes. Fit a pastry bag with the smallest plain round tip. Fill bag with melted white chocolate and use to write on cupcakes. Decorated cupcakes will keep, covered, for up to 2 days.

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