Chocolate Cupcakes

**Ingredients**

* 100g [caster sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 100g [unsalted butter,](https://www.bbcgoodfood.com/glossary/butter-glossary) softened
* 2 large [eggs](https://www.bbcgoodfood.com/glossary/egg-glossary)
* 80g [self-raising flour](https://www.bbcgoodfood.com/glossary/flour-glossary)
* 2 tbsp cocoa powder
* ½ tsp [baking powder](https://www.bbcgoodfood.com/glossary/baking-powder-glossary)
* 2 tbsp [milk](https://www.bbcgoodfood.com/glossary/milk-glossary)

**For the icing**

* 75g softened [butter](https://www.bbcgoodfood.com/glossary/butter-glossary)
* 150g [icing sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 40g cocoa powder
* 2-3 tbsp [milk](https://www.bbcgoodfood.com/glossary/milk-glossary)

STEP 1

Heat the oven to 180C/160C fan/gas 4. Line a 12-hole bun tin with paper cases. Put the sugar and butter in a bowl and beat together until light and fluffy. Gradually mix in the eggs until combined.

STEP 2

Add the flour, cocoa powder and baking powder to the bowl and mix to make a smooth batter. Fold the milk through to loosen. Divide the mixture between the cases using a spoon. Bake for 20 mins. Leave to cool in the tin for 5-10 mins, then transfer to a wire rack to cool completely

STEP 3

While the cakes are cooling, make the icing. Beat together the butter, icing sugar and cocoa powder in a bowl for 5-10 mins, until you have a smooth, creamy consistency. Add the milk to loosen if needed. Pipe or spread on top of the cooled cupcakes.