

Chocolate Pudding Cupcake Recipe by Vyvacious

Recipe Link: <http://vyvacious.wordpress.com/great-balls-of-fire-chocolate-pudding-cupcakes>

Makes 24 regular cupcakes or 48 mini cupcakes

Ingredients:

- 1 *box* Devil's Food Cake (*dry mix*)
- 3/4 *cup* milk
- 1/2 *cup* coffee
- 2 *tsp* vanilla extract
- 4 eggs
- 1 *stick* unsalted butter, *melted*
- 1 (3 oz) *box* instant chocolate Jello pudding

Equipment:

- Large mixing bowl, hand mixer, rubber spatula, small ice cream scoop
- Cupcake pans, cupcake liners, toothpick, cooling racks

Instructions:

1. Combine all ingredients in a large mixing bowl. Mix on low until dry ingredients are incorporated into wet then mix on high for another 30 seconds.
2. Line the cupcake pans with cupcake liners.
3. Using the small ice cream scoop, fill each liner with batter. If you have 2 cupcake pans, feel free to use both and then swap the pans midway through baking to ensure even cookie. Otherwise, set aside the other half of your batter to use once the first batch is done.
4. Bake the **Chocolate Pudding Cupcakes** at 350 *degrees F* for 16-18 mins for regular cupcakes and 8-9 mins for mini ones. Test with a toothpick, if it comes out mostly clean then remove immediately if not then bake at 1-2 minute intervals until done. Mine personally took 16 mins.
5. Let the **Chocolate Pudding Cupcakes** rest for 5 minutes then transfer to a cooling rack.

Store in a sealed container at room temperature.

Check out the Vyvacious blog for my post regarding [Brown Sugar Cloud Frosting](#) that's like fluffy heaven on these damn decadent **Chocolate Pudding Cupcakes**. Seriously.

HEAVEN. IN. YOUR. MOUTH.

Enjoy!! :)