

**COOKING WITH THE CLASSICS'**  
**Classic Valentines Cupcake from Chef Heather:**  
**DOUBLE CHOCOLATE LOVE with Strawberries**  
**to pair with any classic love song...**

What you need:

1 3/4 cups all-purpose flour  
1/2 cup unsweetened, Dutch-process  
cocoa powder, sifted  
2 tsp baking powder  
1/4 tsp salt  
1 1/2 cups granulated  
sugar, divided  
2 eggs  
3/4 cup milk  
1/2 cup vegetable oil  
2 tsp vanilla  
1 cup semisweet chocolate chips  
1/2 lb fresh strawberries, cleaned and  
dusted with sugar to bring out  
their sweetness



Steps:

Preheat oven to 375 F

Muffin pan, greased or lined with paper liners.

In a medium bowl, combine flour, cocoa powder, baking powder, and salt.

In a large bowl, whisk together 1 cup of the sugar, eggs, milk, oil, and vanilla. Stir in flour mixture just until combined. Fold in chocolate chips.

Spoon batter into prepared muffin cups. Sprinkle evenly with remaining sugar.

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Bake in preheated oven for 22 minutes or until puffed and a tester inserted into center comes out clean. Let cool in pan on rack for 5 minutes. Remove from pan and let cool completely on rack

When cooled, top with strawberries (1 or 2)

Makes 4 to 6 cupcakes for a Valentine's Day sweet treat!

