



Espresso Chocolate Cupcakes

MAKES: 48 cupcakes @ 59g each
PREP TIME: 35 minutes
COOK TIME 18-22 minutes, plus cooling

Another addition to Queen Professional's café-inspired cupcake recipe series, this Espresso Chocolate Cupcake highlights the bittersweet flavours of a classic mocha.. Using our [Vanilla Buttercream Style Icing](#) delivers consistency while reducing prep and labour, helping foodservice operators bring trend-led desserts to their menu more efficiently and keep pace with customer demand without compromising quality.

Ingredients

Vanilla Cupcakes

Makes: 48 **Prep:** 25 minutes
Cook Time: 18-22 minutes

500g Unsalted Butter, softened
600g Caster Sugar
8 eggs, Room temperature
480ml Milk
4tbsp [Queen Professional Organic Vanilla Bean Paste](#)
760g Plain flour
6tsp Baking powder
1tsp Fine salt

Espresso Chocolate Buttercream

Prep: 10 minutes
1kg [Queen Professional Vanilla Buttercream Style Icing \(White\)](#)
60g Cocoa powder, sifted
2tsp Instant espresso powder
(dissolved in 2tsp hot water) OR 2 shots of espresso

Method

RECIPE INSPIRED BY: Heather Smokes' [High Altitude Chocolate Espresso Cupcakes](#)

STEP 1: VANILLA CUPCAKES

Using a planetary mixer fitted with a paddle, cream butter and sugar until light, then add eggs gradually followed by [Queen Professional Vanilla Bean Paste](#). Sift together flour, baking powder and salt, then add alternately with milk on low speed until just combined. Deposit into lined muffin trays at approximately two-thirds full and bake at 170°C for 18-22 minutes, rotating trays if required, then cool completely before decorating.

STEP 2: ESPRESSO CHOCOLATE BUTTERCREAM

- Place the [Buttercream](#) into the bowl of a mixer fitted with the paddle attachment and beat until smooth, light and workable. With the mixer running on low speed, gradually add the sifted cocoa powder.
- After, add dissolved espresso and continue to mix until fully combined. Scrape down the bowl, then mix briefly until the buttercream is smooth, aerated and ready for consistent piping across the full batch.

STEP 3: ASSEMBLE AND GARNISH

- Transfer the buttercream to a piping bag fitted with a star nozzle and pipe onto the cooled cupcakes.
- Finish with a light dusting of cocoa powder or top with coffee beans to your desire