

hummingbird bakery chocolate cupcake recipe

hummingbird bakery chocolate cupcake recipe is a delightful treat that brings the rich and decadent flavors of chocolate to the beloved cupcake form. This article will guide you through the intricacies of creating these mouthwatering cupcakes, including ingredients, step-by-step instructions, baking tips, and frosting recommendations. Whether you're a novice baker or an experienced pastry chef, you will find valuable insights and techniques to perfect your chocolate cupcakes. With the right approach, you can achieve the signature lightness and moistness that make Hummingbird Bakery cupcakes so famous. Let's jump into the details of this irresistible recipe.

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Overview of Hummingbird Bakery

The Hummingbird Bakery, founded in London in 2004, is renowned for its American-style baked goods, particularly cupcakes. The bakery has gained a loyal following due to its commitment to quality ingredients and traditional baking methods. Their chocolate cupcakes are especially popular, characterized by their rich chocolate flavor, fluffy texture, and beautifully crafted frosting. The Hummingbird Bakery's recipes emphasize the use of fresh, high-quality ingredients, which contribute to the distinctive taste and texture of their products.

History and Popularity

Since its inception, Hummingbird Bakery has expanded its reach, with multiple

locations across the UK and even international franchises. The bakery's recipes have been compiled into bestselling cookbooks, making their beloved chocolate cupcake recipe accessible to home bakers everywhere. This widespread popularity is a testament to the bakery's ability to create delicious, visually appealing treats that cater to a variety of tastes.

Ingredients for Chocolate Cupcakes

To create the perfect batch of Hummingbird Bakery chocolate cupcakes, having the right ingredients is crucial. The following list outlines the essential components needed for this recipe:

- 120g all-purpose flour
- 30g cocoa powder
- 200g granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 90g unsalted butter, softened
- 120ml whole milk
- 1 large egg
- 1 teaspoon vanilla extract

Each ingredient plays a vital role in achieving the desired texture and flavor. For instance, cocoa powder adds depth of flavor, while the butter provides moisture and richness. Whole milk enhances the creaminess, and the combination of baking powder and baking soda ensures the cupcakes rise beautifully during baking.

Step-by-Step Instructions

Now that you have gathered all the necessary ingredients, let's walk through the step-by-step process of making Hummingbird Bakery chocolate cupcakes.

Preparation

1. Preheat your oven to 170°C (340°F) and line a cupcake tray with paper liners.
2. In a large mixing bowl, combine the flour, cocoa powder, sugar, baking powder, baking soda, and salt. Mix these dry ingredients together until they are well-blended.

Mixing the Batter

3. Add the softened butter to the dry ingredients and mix on a low speed until the mixture resembles fine breadcrumbs.
4. In a separate bowl, whisk together the milk, egg, and vanilla extract. Gradually pour this wet mixture into the dry ingredients, mixing on medium speed until just combined. Be careful not to overmix, as this can lead to dense cupcakes.

Baking

5. Divide the batter evenly among the prepared cupcake liners, filling each liner about two-thirds full to allow for rising.
6. Bake in the preheated oven for approximately 20-25 minutes, or until a toothpick inserted into the center comes out clean.
7. Once baked, remove the cupcakes from the oven and let them cool in the tray for about 5 minutes before transferring them to a wire rack to cool completely.

Baking Tips for Perfection

Achieving the perfect chocolate cupcake requires attention to detail. Here are some essential baking tips to ensure your cupcakes turn out flawlessly:

- Always preheat your oven to ensure even baking.
- Use room temperature ingredients for a smoother batter.
- Measure your ingredients accurately to maintain the correct balance.
- Avoid overmixing the batter; mix just until combined.
- Rotate the cupcake tray halfway through baking for even heat distribution.

Frosting Recommendations

No chocolate cupcake is complete without a delicious frosting. For Hummingbird Bakery chocolate cupcakes, a rich chocolate buttercream or cream cheese frosting pairs beautifully. Below is a simple recipe for chocolate buttercream:

Chocolate Buttercream Recipe

Ingredients:

- 250g unsalted butter, softened
- 400g icing sugar
- 50g cocoa powder
- 120ml whole milk
- 1 teaspoon vanilla extract

Instructions:

1. In a large bowl, beat the softened butter until creamy.
2. Sift in the icing sugar and cocoa powder, mixing on low speed until combined.
3. Add the milk and vanilla extract, then beat on high speed until the frosting is light and fluffy.

Variations and Additions

While the classic Hummingbird Bakery chocolate cupcake is delightful on its own, there are numerous ways to customize the recipe. Consider the following variations:

- Add chocolate chips or chunks to the batter for extra chocolatey goodness.
- Incorporate a layer of ganache or cream filling inside the cupcake.
- Top with different frosting flavors such as salted caramel or peanut butter.

- Decorate with sprinkles, nuts, or fresh fruit for added visual appeal.

Storing and Serving Suggestions

To keep your chocolate cupcakes fresh, store them in an airtight container at room temperature for up to three days. For longer storage, consider freezing them. To freeze, wrap the cooled cupcakes individually in plastic wrap and place them in a freezer-safe bag. They can be kept in the freezer for up to three months. When ready to enjoy, simply thaw at room temperature and frost as desired. Serve these cupcakes at parties, gatherings, or as a special treat for yourself and loved ones.

Conclusion

The Hummingbird Bakery chocolate cupcake recipe is a perfect blend of simplicity and indulgence. With the right ingredients and techniques, you can recreate these flavorful treats in your own kitchen. Whether enjoyed plain or adorned with frosting, these cupcakes are sure to impress. By following the steps outlined in this article, you are well on your way to mastering the art of baking delicious chocolate cupcakes that capture the essence of Hummingbird Bakery.

Q: What makes Hummingbird Bakery chocolate cupcakes unique?

A: Hummingbird Bakery chocolate cupcakes are known for their rich chocolate flavor, moist texture, and the use of high-quality ingredients, which set them apart from other recipes.

Q: Can I use cocoa powder instead of chocolate in the recipe?

A: Yes, the recipe specifically calls for cocoa powder, which is essential for achieving the desired chocolate flavor without the added weight of solid chocolate.

Q: How can I ensure my cupcakes rise properly?

A: To ensure proper rising, use fresh baking powder and baking soda, measure ingredients accurately, and avoid overmixing the batter.

Q: What is the best way to frost chocolate cupcakes?

A: The best way to frost chocolate cupcakes is to use a piping bag for a professional finish, but you can also use a spatula for a more rustic look.

Q: Can I make these cupcakes gluten-free?

A: Yes, you can substitute the all-purpose flour with a gluten-free flour blend designed for baking, ensuring the other ingredients are also gluten-free.

Q: How long do these cupcakes last?

A: Hummingbird Bakery chocolate cupcakes can last for up to three days at room temperature in an airtight container or up to three months in the freezer.

Q: What are some good toppings for chocolate cupcakes?

A: Good toppings include chocolate sprinkles, crushed nuts, fresh berries, or even a drizzle of caramel or chocolate sauce for added flavor and decoration.

Q: Is it possible to make mini chocolate cupcakes with this recipe?

A: Absolutely! You can use the same batter and pour it into mini cupcake liners, adjusting the baking time to about 12-15 minutes for smaller portions.

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