Mini Chocolate Cakes or Cupcakes from Scratch.

* 1/3 cup softened butter
* ½ cup sugar
* 1 egg
* ½ tsp. [vanilla extract](https://www.amazon.com/gp/product/B00I6CV8FK/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=capshawmedia-20&creative=9325&linkCode=as2&creativeASIN=B00I6CV8FK&linkId=ad5dc316f429987cd26c10b00eb5f3e3)
* ½ cup milk
* 3/4 cup all-purpose flour or use gluten free flour to make this recipe gluten free
* 3 tsp [cocoa powder](https://www.amazon.com/gp/product/B00IO9GUA8/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=capshawmedia-20&creative=9325&linkCode=as2&creativeASIN=B00IO9GUA8&linkId=1d164d5c08ff4236ce2309c1fc060709)(unsweetened)
* 1/8 tsp baking soda
* dash salt

**What you do is;**

1. Start by preheating your oven to 350 degrees F. prepare your pans or muffin tin.
2. In a bowl, sift together the cocoa, baking soda, flour and salt.
3. Take a large mixing bowl and stir together the butter and sugar until you have a fluffy mixture. I use my stand mixer for this.
4. Add the egg.
5. Add the vanilla extract and continue mixing.
6. Take the flour mixture and add a little of it. Beat well. Add a little milk and continue beating. Continue like that until all the ingredients are well combined.
7. For cake pans, I used the Wilton 4” x 1.25” Mini Cake Pans, spray with pam and use ¼ cup scoop or distribute evenly between mini muffin cups. I use my Pampered Chef small scoop now and it has made a world of difference in my baking.
8. Bake until a toothpick comes out clean for cakes 20-25 minutes and 20-23 minutes for cupcakes.
9. Allow your cakes or cupcakes to cool 10minutes before popping them out of the pan.