

Sour Cream and Chocolate Cupcakes

1/2 cup boiling water
1/4 cup shortening or butter
1 cup granulated sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon soda
1 egg, beaten
1/2 cup Alpenrose Lite n' Trim sour cream
1/2 teaspoon vanilla extract

In a mixing bowl, combine boiling water, shortening, sugar, and cocoa. Beat until sugar is dissolved. Add sifted dry ingredients alternately with the beaten egg, sour cream, and vanilla. Fill greased and lightly floured cupcake cups about half full. Bake at 350° for 25 minutes. Frost with your favorite frosting, homemade or purchased. Makes about 12 to 18 medium cupcakes or about 9 to 10 large cupcakes.