

# Death by chocolate cupcakes



Dark chocolate cupcakes topped with dark chocolate frosting.  
Chocolate lovers only!

yield: 12 CUPCAKES

Ingredients:

## DARK CHOCOLATE CUPCAKES

1/2 cup (1 stick or 115g) unsalted butter

60 g semi-sweet baking chocolate

1/2 cup (42g) unsweetened cocoa powder

3/4 cup (95g) all-purpose flour\*

1/2 teaspoon baking soda

3/4 teaspoon baking powder

1/4 teaspoon salt

2 large eggs, at room temperature\*

1/2 cup (100g) granulated sugar

1/4 cup (50g) light brown sugar

1 teaspoon vanilla extract

1/2 cup (120ml) buttermilk\*

## DARK CHOCOLATE FROSTING

2 and 3/4 cup (330g) confectioners' sugar

2/3 cup (80g) unsweetened cocoa powder

6 Tablespoons (90g) unsalted butter, softened to room temperature

6 Tablespoons (95ml) heavy cream

1 teaspoon vanilla extract

1/3 cup (60g) semi-sweet chocolate chips for decoration, optional

Directions:

For the cupcakes: Preheat the oven to 180\* C degrees. Line a 12-cup cupcake/muffin pan with cupcake liners. Set aside.

Melt the butter and chocolate together in the microwave. Microwave in 30 second increments, stirring between each time. You may also melt the butter and chocolate over low heat on the stovetop. Stir until smooth and set aside to slightly cool.

In a medium sized bowl, toss the cocoa powder, flour, baking soda, baking powder, and salt together until thoroughly combined. Set aside. In a large bowl, whisk the eggs, sugar, brown sugar, and vanilla together until smooth. Add the cooled butter/chocolate and whisk until smooth. Add half of the flour mixture, then half of the buttermilk. Repeat until everything is added. Stir until \*just\* combined; do not overmix. The batter will be very thick like pudding.

Divide the batter between 12 liners in your cupcake pan. Bake for 18 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting.

For the frosting: sift together the confectioners' sugar and cocoa powder to assure there are no lumps. Set aside. With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy – about 2 minutes. Gradually add the sifted sugar/cocoa powder alternately with the heavy cream and vanilla. Beat on low speed after each addition. Once all added, beat on high speed until creamy and combined for at least 2 minutes. Add a pinch of salt if frosting is too sweet.

Frost cooled cupcakes and top with chocolate chips as desired. Cupcakes stay fresh at room temperature in an airtight container for up to 4 days. Store covered in the refrigerator is desired for up to 1 week.

\*Using cake flour instead of all-purpose flour is OK. I find the cupcakes to be slightly softer using cake flour.

\*Room temperature eggs are required for this recipe. To bring eggs to room temperature quickly, put them in a glass of warm water for 5-10 minutes.

\*Buttermilk is required for this recipe. If you do not have buttermilk, make your own by mixing 2 teaspoons white vinegar or lemon juice with 1/2 cup milk. Stir and let sit for 5 minutes.

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## Red Velvet Cupcakes In A Jar



YIELD: 8 servings

PREP TIME: 15 minutes

COOK TIME: 24 minutes

### INGREDIENTS:

For the Cupcakes:

1 cup cake flour

2 tablespoons unsweetened cocoa powder

1/2 teaspoon kosher salt

2/3 cup vegetable oil

3/4 granulated sugar

1 egg

1 teaspoon pure vanilla extract  
2 tablespoons red food coloring  
1/2 cup buttermilk  
1/2 teaspoon baking soda  
3/4 teaspoon white vinegar

For the Cream Cheese Frosting:

8 ounces cream cheese, softened to room temperature  
3 tablespoons butter, softened to room temperature  
1 pound confectioners' sugar (about 3  $\frac{3}{4}$  cups), sifted  
2 teaspoons clear vanilla extract\*

DIRECTIONS:

For the Cupcakes:

1. Preheat oven to 350 degrees. Line 12 cupcake wells with paper liners or spray pan with spray with nonstick cooking spray.
2. Sift together cake flour, cocoa powder, and salt.
3. In the bowl of a stand mixer fitted with the whisk attachment, combine oil and sugar until well-blended. Add egg and mix until combined.
4. Turn your mixer down to the lowest speed and add vanilla, then slowly add in the food coloring. Note: If you are using liquid food coloring, it will take about 2 tablespoons of coloring to get a dark red shade. I used about 1 tablespoon of gel dye to achieve the shade in the photographs. Add the dye slowly and color according to your preference.
5. Add flour mixture alternately with buttermilk in two batches; scrape down the side of the bowl. Continue mixing until just combined, taking care not to over mix.
6. Place baking soda in a small dish, stir in vinegar and add to batter with the machine running. Beat for about 10 seconds.
7. Using a medium scoop (about 3 tablespoons), divide batter

between the 12 wells, filling each well about 2/3 full of batter. Bake for 20-24 minutes or until a toothpick inserted comes out clean. Be careful not to over bake.

For the Cream Cheese Frosting:

1. In a the bowl of a stand mixer fitted with the paddle attachment, cream together cream cheese and butter until well combined.

2. With the mixer on low, gradually add the confectioners' sugar until thoroughly incorporated and smooth. Add vanilla and mix to combine.

To Assemble in Jars:

1. Slice cupcakes horizontally to create layers. Each cupcake will yield 2-3 layers depending on how thick you want your layers to be.

2. Place one cupcake layer into the bottom of your jar, pipe a layer of cream cheese frosting directly onto the cake layer. Repeat the layering process until you reach the top of your jar. If desired, garnish with festive sprinkles or red velvet cake crumbs.

NOTES:

- This cupcake recipe has been scaled down from the original recipe by The New York Times. Follow the link provided to view the full recipe.

- Clear vanilla extract was used in the cream cheese frosting recipe to maintain a bright white color. Feel free to substitute pure vanilla extract in its place.

- I used a Wilton 1A tip to pipe the frosting into the jars.

- The sprinkles are made by Wilton.

- Jars seen in photos are Weck Tulip Jelly Jars.

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# Malva Pudding Cupcakes



Yield: 16 cupcakes

Malva Pudding Cupcakes

Ingredients:

For the cupcake:

2 C sugar

2 T unsalted butter, melted

2 eggs

2 t lemon juice

2 T apricot jam

2 t baking powder

2 t baking soda

2 C milk

1 C cake flour

For the sauce:

1 C lowfat evaporated milk

1 C sugar

1/2 C unsalted butter

1/2 C boiling water

Instructions:

1. Combine butter, sugar and egg.

2. Add lemon juice, apricot jam, baking soda and baking

powder.

3. Add milk and flour bit by bit, stirring to ensure no lumps form.

4. Fill cupcake liners almost to the top.

5. Bake at 350 F for 20 minutes or until nicely risen and browned on top. The top should feel spongy.

6. Combine all the ingredients for the sauce and heat for 2 minutes in the microwave, stirring to ensure all the sugar has dissolved.

7. Prick the cupcakes with a toothpick. Then, drizzle the sauce over them. It should be absorbed very quickly.

8. Return to the oven for another three minutes to caramelize.

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# Pekanneut en toffiekolwyntjies



Pekanneut-en-toffiekolwyntjies ~ Leandri & Seline van der Wat

Maak 18 kolwyntjies.

Vir die kolwyntjies:

- . 440ml meel
- . 2ml sout
- . 2ml kaneel
- . 30ml bakpoeier
- . 185ml melk

- . 10ml vanieljegeursel
- . 115g sagte, ongesoute botter
- . 315ml strooisuiker
- . 3 eierwitte

Vir die toffievulsel:

- . 300g strooisuiker
- . 125ml room
- . 'n groot knypie sout

Vir die suurroom-botterversiersel:

- . 150g botter, by kamertemperatuur
- . die sade van 1 vanieljepeul (of 10ml vanielje-ekstrak)
- . 500g versiersuiker, gesif
- . 120ml suurroom\*

Vir die geroosterde pekanneute:

- . 100g pekanneute, gekap
- . 70g suiker
- . 30ml water

Só maak 'n mens:

1. Voorverhit die oond tot 180°C. Plaas kolwyntjiepapiertjies in die holtes van 'n muffinpan.
2. Sif die meel, sout, kaneel en bakpoeier saam.
3. Meng die melk en vanieljegeursel in 'n klein bakkie.
4. Klop die botter en suiker saam tot lig en donsigsig.
5. Meng die helfte van die meelmengsel by die botter, gevolg deur die helfte van die melk. Klits goed en voeg dan die res van die meel- en melkmengsels by.
6. Klits die eierwitte tot stywe punte vorm en vou by die deeg in.
7. Vul die kolwyntjiepapiertjies tot driekwart vol en bak 11 minute lank tot gaar. Laat heeltemal afkoel voor jy dit versier.

Maak intussen die toffievulsel:

8. Plaas die helfte van die strooisuiker in 'n wye, plat pan. Smelt die suiker tot al die korrels opgelos het en voeg dan die res van die suiker by. Wag 10 sekondes voor jy begin roer. Wanneer die suiker heeltemal gesmelt is (as jy een het, gebruik 'n suikertermometer, die suiker moet 190°C bereik),



voeg die room geleidelik by en klits aanhoudend. (As jy dit te vinnig byvoeg, sal die mengsel 'n soliede klont vorm.) Roer die knypie sout by en laat die toffie afkoel voor jy dit gebruik.

Maak die suurroom-botterversiersel:

9. Verroom die botter en vanieljeekstrak saam tot lig en donsig. Voeg die helfte van die versiersuiker by en hou aan klits tot gemeng. Voeg die suurroom by en hou aan klits. Voeg die res van die versiersuiker by en klits tot lig en donsig. Bêre in die yskas tot benodig.

Maak die geroosterde pekanneute:

10. Meng die suiker en water in 'n mengbak. Gooi die neute by en meng. Skep die neute uit die suikermengsel en versprei bo-op 'n gesmeerde bakplaat of silikoonmat. Bak 8-10 minute by 180°C. Hou dop sodat dit nie brand nie.

Om voor te sit:

Maak 'n holte in die middel van die kolwyntjies en skep 5-10ml van die toffievulsel daarin. Plaas die versiersel in 'n versiersak en versier die kolwyntjies, eindig deur die pekanneute bo-oor te strooi.

\* Ons verkies om suurroom by die versiersel te voeg, want dit keer dat die kolwyntjies te soet is.

'n Mens kan egter maklik die suurroom vervang met 80ml melk as jy 'n mond vol suikertande het.

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## Lemon Cup Cakes



## Lemon Magic Cake Cupcakes

Serves: 12 cupcakes

### Ingredients

4 eggs, separated, at room temperature

1 Tbsp water

$\frac{1}{2}$  cup + 2 Tablespoons (5.3 oz, 150 g) sugar

1 stick (125 g) butter, melted

$\frac{3}{4}$  cup (4 oz, 115 g) flour

$1\frac{1}{2}$  cups (420 ml) milk, lukewarm

1 tsp vanilla extract

2 lemons, juice (about  $\frac{1}{2}$  cup) and zest

### Instructions

In a bowl, mix egg whites with 1 tsp lemon juice until stiff.

In another bowl, beat the egg yolks with water, sugar and vanilla until light. Add melted butter and beat for another minute. Add the flour and mix it in.

Then add the lukewarm milk (if it is not lukewarm, the butter will harden), lemon juice and zest and beat until well incorporated.

Using a spatula, gently fold in beaten egg whites.

Pour the batter in paper-lined cupcake pan (standard size pan for 12 cupcakes), filling right to rim. Bake in preheated 325 F/160 C oven for about 30 minutes or until the top is golden.

Cool for at least 3 hours before serving. Serve sprinkled with powdered sugar.

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# Sweetie Pie Cup Cakes



## Sweetie Pie-kolwyntjies

Ek het soortgelyke kolwyntjies vir die eerste keer by Tina Bester se Queen of Tarts stalletjie geëet en hulle het my hart gesteel. Glo my, dit is onweerstaanbaar.

Genoeg vir: sowat 18 middelslagkolwyntjies

Bereidingstyd: 40 minute, plus rustyd

Baktyd: 20 minute

Oondtemperatuur: 180 °C

- 180 g botter
- 230 g bruinsuiker
- 2 groot eiers
- 160 g meel
- 7 ml bakpoeier
- 40 g kakao
- 120 ml melk
- 300 g donkersjokolade

## MERINGUE-BOLAAG

- 2 groot eierwitte

- 180 g strooisuiker
- 40 ml heuning
- 45 ml water
- knippie kremetart

1 Voorverhit die oond. Klits die botter en suiker tot lig en donsig. Voeg die eiers een-een by en klits goed ná elke byvoeging. Sif die meel, bakpoeier en kakao saam. Vou dit om die beurt met die melk by die bottermengsel in. Skep dit in kolwyntjiepapiertjies wat met kleefwerende sproei gespuit is en bak vir sowat 15–20 minute of tot gaar en gerys. Laat dit afkoel.

2 Maak die bolaag Klits al die bestanddele saam in 'n groot mengbak oor 'n kastrol met 'n bietjie kookwater in – dis belangrik dat die mengbak nie aan die water raak nie. (ONTHOU Die stoom sal die mengbak warm maak, so hou 'n vatlap byderhand.) Sit nou die kastrol op die stoof oor lae hitte en klits die mengsel aanhoudend met 'n elektriese klitser. Hou so aan tot sagte punte vorm (dit neem sowat 10 minute) en verwyder die mengsel van die hitte.

3 Skep die mengsel in 'n spuitsak met 'n ronde spuitpunt met 'n deursnee van 1 cm. Spuit 'n klein spiraal op elke kolwyntjie en laat dit vir 30 minute in die yskas rus.

4 Smelt die sjokolade. Pak die kolwyntjies op 'n draadrakkie en bedek die meringuebolaag versigtig met die sjokolade; laat dit hard word.

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## Red Velvet Cupcakes



Red Velvet Cupcakes: Laura Vitale. Foto my eie.

1 1/4 K koekmeel  
2 E Kakao  
1/2 t Bakpoeier  
1/2 t Koeksoda  
1/4 t Sout  
1/4 K ongesoute Botter  
3/4 K Suiker  
1 Eier  
1t Vanilla  
3/4 K Karringmelk  
Rooi kleursel

Klits suiket en botter tot romerig. Voeg eier by. Klits droee bestandele en melk om die beurt by. Voeg kleursel by. Bak vir ongeveer 15 minute by 180°C.

Roomkaas Versiersel:

Klits saam: 2 K Versiersuiker  
120g Roomkaas  
2 E Botter  
1 E melk  
1t Vanilla.

Moenie te veel versiersel opsmeer nie, dit is baaaie soet!!

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# Mini OREO Cupcakes

## Mini OREO Cupcakes

if you ask me oreos are the best things around ! So here !  
Another oreo recipe !



### ingredients

Original recipe makes 24 servings Change Servings

- 1 package (2-layer size) chocolate cake mix
- 2 tablespoons white sugar
- 1 (8 ounce) package cream cheese, softened
- 1 egg
- 48 Mini OREO Bite Size Cookies, divided
- 1 1/2 cups thawed frozen whipped topping

### Making it !

Heat oven to 350 degrees F.

Prepare cake batter as directed on package. Mix cream cheese, egg and sugar until blended.

Spoon half the cake batter into 24 paper-lined muffin cups. Top each with about 1-1/2 teaspoon cream cheese mixture and 1 cookie; cover with remaining cake batter.

Bake 19 to 22 minutes or until toothpick inserted in centers comes out clean. Cool 5 minutes; remove from pans to wire racks. Cool completely.

Frost with whipped topping. Top with remaining cookies.

## Footnotes

**Make it Easy:** For easy portioning of cream cheese mixture into cake batter, spoon cream cheese mixture into large resealable plastic bag; seal bag. Snip small corner of bag with scissors. Squeeze about 1-1/2 teaspoon of the cream cheese mixture over batter in each muffin cup.

**How to Store:** Frosted cupcakes can be stored in refrigerator up to 3 days.

**Nutrition Information Per Serving:** 220 calories, 14g total fat, 5g saturated fat, 50mg cholesterol, 260mg sodium, 23g carbohydrate, less than 1g dietary fiber, 14g sugars, 3g protein.

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# Klam sjokolade kolwyntjies



Klam sjokolade-kolwyntjies

Lewer 24

250 ml kookwater

180 ml kakao – gesif

125 ml melk

5 ml vanilla

280 g(500 ml) koekmeel

7 ml koeksoda  
2,5 ml sout  
250 g botter @ kamertemperatuur  
250 g(315 ml) donker bruin suiker  
150 g(180 ml) suiker  
4 eiers

Voorverhit oond tot 180 grade Celsius. Plaas papiervormpies vir kolwyntjies in muffinpan

Klits kookwater en gesifte kakao tot glad. Klits melk en vanilla by.

Sif koekmeel, koeksoda en sout in 2de mengbak

In grootste mengbak klits botter, bruinsuiker en suiker tot lig van kleur en donsig. Voeg eiers een vir een by en klits deeglik na elke eier.

Voeg meel en kakaomengsel om die beurt by eiermengsel en klits goed na elke byvoeging. Begin en eindig met meel. Moenie bekommerd wees as beslag geskif voorkom nie.

Skep beslag in kolwyntjievos – ek gebruik outydse roomyslepel – en maak bokante gelyk. Bak vir 20 minute of tot gaar en uitgerys. Laat afkoel.

Versier met sjokolade-suurroomversiersel.

Sjokolade-suurroomversiersel

300 g goeie gehalte melksjokolade  
250 ml suurroom  
5 ml vanilla

Smelt sjokolade in glasbak oor klein potjie kookwater oor lae hitte. Maak seker glasbak raak nie aan die water nie. Roer heeltyd tot gesmelt

Voeg suurroom en vanilla by en roer oor lae hitte tot glad. As sukkel om glad te kry draai hitte bietjie op onder water of



klits met handklitser. Verwyder van hitte en laat staan tot dik en smeerbaar. Ek sit dit sommer in die yskas – want eks altyd haastig.