

Happy birthday Keena?



Prep Time: 15 minutes

Cook Time: 18 minutes

Total Time: 33 minutes

Chocolate Cupcakes

Ingredients:

- ½ c (1 stick or 113g) unsalted butter
- 2 oz semi-sweet baking chocolate
- 2 large eggs at room temperature
- ¾ c (150g) granulated sugar
- 2 tsp. Vanilla extract
- ½ c (115g) sour cream room temperature
- ½ c (42g) unsweetened cocoa powder
- ¾ c (95g) all-purpose flour
- ½ tsp. Baking soda
- 1 tsp. Baking powder
- ¼ tsp. Salt

Chocolate Cream Cheese Frosting

Ingredients:

- 12 oz semi-sweet chocolate chips or chopped
- 1 1/2 c (3 sticks or 339g) unsalted butter
- 8 oz cream cheese room temperature
- 2 c (250g) confectioners sugar
- 1/4 c (30g) unsweetened cocoa powder
- 4 -5 tablespoons brewed hot coffee

Chocolate Cupcakes

Instructions:

1. Preheat the oven to 350F degrees. This recipe makes 12-14 cupcakes, so prepare one pan (or maybe two) with cupcake liners.
2. Melt the butter and chocolate together in the microwave. Microwave in 30-second increments, stirring in between each time. Set aside.
3. In the bowl of a stand mixer with the whisk attachment, add the eggs, sugar, vanilla, and sour cream and whisk on medium speed until smooth. (about 1 minute)
4. In a medium sized bowl, sift the cocoa powder, flour, baking soda, baking powder, and salt together until thoroughly combined.
5. Add the cooled butter/chocolate to the stand mixer and whisk until smooth, about 30 seconds.
6. Slowly add in the flour mixture, about 1/4 cup at a time with the stand mixer on low.
7. As soon as you are done adding the flour turn the mixer off. (You do not want to over-mix!)
8. The batter will be very thick.
9. Fill the cupcake liners 2/3 of the way full with batter. Bake for 15-18 minutes. The center of the cupcake should spring back up if gently pressed.

Chocolate Cream Cheese Frosting

Instructions:

1. Melt chocolate in the microwave, stirring every 30 seconds for about 1 1/2 minutes total.
2. Place room temperature butter and cream cheese in a stand mixer, starting on low, then increasing speed to medium-high. Cream together until light, fluffy, and a pale yellow.
3. In a separate bowl, add 4 tablespoons of hot coffee to cocoa and stir. If the mixture is still very thick, you can add 1 more tablespoon of hot coffee.
4. Turn the mixer off and add in cooled chocolate and cocoa/coffee mixture.
5. Turn mixer on to the lowest setting and add in confectioners sugar, 1 cup at a time. Once incorporated, turn mixer on high for 1-2 minutes.
6. Frosting will darken as it sets.
7. Make sure cupcakes are cool before frosting.