

Mock Hostess Cupcakes- makes approx. 24

Marshmallow Filling

3 Tablespoons plus ½ teaspoon powdered gelatin

1 teaspoon powdered gelatin

4 Tablespoons (2 oz) unsalted butter, softened

Pinch sea salt

½ teaspoon vanilla paste or seeds scraped from ½ vanilla bean, split

2 cups marshmallow cream

Combine water and gelatin in a large microwave-safe bowl let sit until softened, about 5 minutes.

Microwave mixture at 30 second intervals on high until mixture is bubbling along edges and is fully melted.

Stir in butter, vanilla paste or seeds and salt. It's messy, but whisk until combined and smooth.

Whisk in marshmallow cream. Cover and refrigerate for 1 hour or over-night.

Chocolate Glaze

6 ounces good quality semi-sweet or bittersweet chocolate, chopped finely

1/2 cup heavy cream

small pinch instant espresso powder

1/4 cup Light Corn Syrup such as Karo (not high fructose corn syrup)

Bring all ingredients except chocolate to a boil in a medium saucepan.

Remove from heat and stir in chocolate just to submerge in cream mixture. Cover and let sit for 3 minutes. Remove cover and whisk smooth. Set aside until needed or cover and refrigerate (can be made up to 3 days ahead, gently reheat to use when ready).

Chocolate Cupcakes:

2 cups + 2 Tablespoons granulated sugar

1 ¾ cups all-purpose flour

¾ cup plus 1 Tablespoon best quality cocoa powder (I use Cocoa Barry or Valrhona)

1 ½ teaspoons baking soda

1 ½ teaspoons baking soda

1 teaspoon sea salt

1 cup milk

½ cup vegetable oil or melted coconut oil

2 teaspoons pure vanilla extract

1 cup boiling water

1/8 teaspoon espresso powder

Preheat oven to 350 degrees. Line 2- 12 cup cupcake tins with paper liners.

In bowl of stand mixer, sift together sugar, salt, flour, cocoa powder, baking powder and baking soda.

In a separate bowl whisk together, milk, eggs, oil and vanilla

Place bowl of dry ingredients onto stand mixer. With whisk attachment, mix for 30 seconds on low speed. Add liquid ingredients, except hot water, to dry on low speed. Scrape down sides of bowl and mix batter on medium speed for 2 minutes.

Dissolve espresso powder in boiling water. On low speed stir in water until almost fully incorporated. Take bowl off stand and fold in any remaining water.

Fill cupcake liners 2/ full. Bake for 15-20 minutes until toothpick inserted into middle of cupcake comes out with moist crumbs attached. DO NOT overbake.

Let cupcakes cool completely. Place filling mixture into pastry bag with a Bismark/cream puff piping tip and pipe filling into each cupcake through the bottom as instructed in blog post. Glaze each cupcake and top with sprinkles as desired.

High altitude instructions (about 5, 000 ft): reduce sugar to 2 cups. Reduce both baking powder and soda to 1 1/8 teaspoon each. Add in an additional 1 Tablespoon plus 2 teaspoons flour and add in 2 Tablespoons unsweetened applesauce to milk mixture. Proceed as directed.



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