

Chocolate Chip Pumpkin Cupcakes

By: Chris Perchatsch

Cupcakes

Ingredients:

<i>King Arthur</i> Flour	1 ½ cups
<i>Cacao Barry</i> Cocoa Powder	2/3 cup
Baking Powder	2 teaspoons
Baking Soda	1 teaspoon
Salt	½ teaspoon
Yogurt	1 cup
Canned Pumpkin	1 ¾ cups
White Vinegar	1 teaspoon
<i>Nielsen Massey</i> Vanilla Extract	2 teaspoons
<i>Plugra</i> 82% fat Butter, softened	½ cups
Brown Sugar, lightly packed	1 ½ cups
Large Eggs	3
<i>Cacao Barry</i> Chocolate Chips	1 cup

Directions:

- Preheat oven to 350F. line 12 cupcake cups with paper liners
- Sift the flour, cocoa powder, baking powder, and salt together; set aside. In a separate bowl, stir together the yogurt, pumpkin, vinegar, and vanilla extract, set aside.
- In a large mixing bowl, and using an electric mixer on medium speed, beat butter and brown sugar until light and fluffy. Beat in eggs one at a time. Alternatively, beat in the flour and pumpkin mixtures in thirds. Fold in chocolate chips.
- Working quickly, spoon batter into cupcake cups, filling each about ¾ full. Place cupcake pans in the center of the preheated oven and bake approximately 25 minutes.

Frosting

Ingredients:

<i>Plugra</i> 82% fat Butter	½ cup
Sugar	1 ½ cups
<i>Cacao Barry</i> Cocoa Powder	1 ½ cups
Salt	Pinch
Heavy Cream	1 cup
Sour Cream	½ cup
<i>Nielsen Massey</i> Vanilla Extract	1 ½ teaspoon

Directions:

- Melt the butter in a large saucepan. Stir in the sugar, cocoa, and salt.
- In a bowl, combine the cream and sour cream. Whisk into the cocoa mixture and continue heating on low while stirring to dissolve the sugar grains.
- The mixture should get hot to the touch but never simmer or boil.

Fondant

Ingredients:

Mini Marshmallows	16 ounces
Water	2 to 5 tablespoons
Powdered Sugar	2 pounds

Directions:

- Melt the marshmallows and 2 tablespoons of water in a microwave or double boiler. Put the bowl in the microwave for 30 seconds, open microwave and stir, back in microwave for 30 seconds more, open microwave and stir again, and continue doing this until melted. It usually takes about 2 ½ minutes total. Place ¾ of the powdered sugar on the top of the melted marshmallow mix.
- Grease your hands generously (palms, backs, and in between fingers) then heavily grease the counter you will be using and pour the bowl of marshmallow/sugar mixture in the middle.
- Start kneading; this stuff is tricky at this stage. Add the rest of the powdered sugar and knead some more. Re-grease your hands and counter when the fondant starts sticking. If the mix is tearing easily, it is too dry, so add some water.