

## ***Chocolate Orange Cupcakes***

*with a pinch of pepper*

By: Estrellita Lopez

### **Cupcakes**

#### **Ingredients:**

Sugar	2 ¼ cups
<i>King Arthur</i> All Purpose Flour	1 ¾ cups
<i>Cacao Barry</i> Cocoa Powder	½ cup
Baking Powder	1 ½ teaspoon
Baking Soda	1 ½ teaspoon
Salt	1 teaspoon
Ground Red Pepper	Pinch
Whole Eggs	2
<i>Plugra</i> European-Style Unsalted Butter, melted	½ cup
Buttermilk (or sour cream or plain yogurt)	¾ cup
Prepared Coffee	¾ cup
<i>Nielsen Massey</i> Vanilla Extract	1 tablespoon
Orange Zest	1 tablespoon

#### **Directions:**

- Preheat oven to 350F. Prepare cupcake pan with cupcake liners and set aside.
- In a bowl, combine flour, sugar, cocoa powder, baking soda, baking powder, salt and ground red pepper. Add eggs, melted butter, buttermilk (sour cream, or yogurt), coffee, vanilla extract, and orange zest and mix until well incorporated. Divide batter into cupcake liners and bake until toothpick inserted comes out clean. Around 14 – 18 minutes. Cool ten minutes in the pan and transfer to wire rack and cool completely before frosting and decorating.

### **Chocolate Butter Cream**

#### **Ingredients:**

<i>Callebaut</i> Chocolate	300 g
Sugar	200 g
Egg Whites	5
<i>Plugra</i> European Style Unsalted butter, soft	2 cups
Salt	Pinch
<i>Nielsen Massey</i> Vanilla	2 teaspoons

#### **Directions:**

- Melt chocolate and set aside.
- Simmer a pot of water.
- Combine the egg whites and sugar in a heat proof mixer bowl and whisk continuously over simmering water until sugar dissolves and egg whites are hot. Remove from stove top and attach to mixer and whip until mixture is cooled and thick. Add vanilla, salt and butter in chunks mixing continuously until smooth, and the chocolate melted. Continue mixing until well incorporated.