

SUGAR, SPICE, AND EVERYTHING NICE!



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Recipe Name: Death by Chocolate Cupcakes

Recipe Ingredients:

Buttercream Ingredients:

- 1 stick butter (Room temperature)
- bag of powdered sugar
- vanilla extract

Cream Ganache Ingredients:

- Use whichever kind of chocolate chips you like. need 1 bag
- Heavy cream

Chocolate Cake

- Dry ingredients:
- 2C flour
- 2/3C unsweetened cocoa
- 1 1/4 tsp baking soda
- 1/4 tsp baking powder

Wet ingredients:

- 1 2/3 C sugar
- 3 large eggs
- 1tsp vanilla
- 1C mayo
- 1 1/3 C coffee

Recipe Instructions:

Buttercream:

1. Sift bag of powdered sugar to remove lumps before hand.
2. Take one stick of butter and let it get to room temp. Whip butter with handheld electric mixer

3. Slowly add 2 Cups of sugar
4. Add in a teaspoon and a halfish of vanilla extract
5. Add a drizzle of cream to get butter and sugar to combine better
6. Continue beating together until it is the desired consistency

Tips:

More than 2 cups of sugar may be needed depending on consistency (it needs to be firmer than you want as you are using it as a base for choc buttercream)

Ganache Directions:

1. Pour about a cup and a half of choc chips into a saute pan
2. Let chips settle and then pour cream over chocolate so that it is about half the depth of the chips
3. Heat up and when the chips start to melt stir with a whisk
4. Continue stirring occasionally until most of the chips get a glossy soft look to them then stir regularly

Tips:

Chocolate ganache will have a smooth glassy look when done right. let cool until firm
Use a 3:1 ratio of buttercream to ganache and mix the two together. adjust sweetness by adding confectioners sugar as needed to make it achieve a pipe-able status if needed.

Chocolate Cake Directions:

1. Preheat oven to 350
2. Line cupcake trays with liners
3. In a zip bag or mixing bowl mix the dry ingredients together then set aside
4. In a different large mixing bowl mix in sugar, eggs and vanilla until it looks fluffy and becomes Pale reduce speed to low and mix in mayo
5. Add in flour and coffee in alternating additions (end with flour)
Pour/scoop into cupcake trays

6. Bake for 25-35 min or until a toothpick inserted comes out clean