

Chocolate-Cream Cupcakes

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 40 minutes

Chef's Notes

The cupcakes must be completely cool before you put in the filling and the icing, otherwise it will melt.

Have fun baking! Hope you like it!

Step 1: Prepare de Cupcake Dough

- 3 cups of all-purpose flour
- 2 cups of white sugar
- 1/3 cup of good quality cocoa powder
- 2 teaspoons of baking soda
- 1 cup of chocolate chips (optional)
- 1 teaspoon of salt
- 2 eggs
- 1 cup of whole milk
- 1 cup of water
- 1 cup of vegetable oil
- 1 teaspoon of vanilla extract

Preheat oven to 375 degrees F (190 degrees C). Line up 36 muffin cups with paper liners.

In a large bowl, mix together the flour, sugar, cocoa, baking soda, chocolate chips and the teaspoon of salt.

Make a well in the center and pour in the wet ingredients: eggs, 1 cup milk, water, oil and 1 teaspoon vanilla. Blend the mixture together. Fill each muffin cup half-full of batter.

Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely.

Step 2: Make the Filling and the Topping

- 50 g of melted butter
- 50 g of shortening (room temperature)
- 2 cups of icing sugar
- 1 pinch of salt
- 3 tablespoons of whole milk
- 1 teaspoon of vanilla extract

In a large bowl, beat butter and shortening together until smooth. Blend in the icing sugar and the pinch of salt. Gradually beat in the 3 tablespoons of milk and the teaspoon vanilla. Beat until light and fluffy. Divide the filling into 2 different bowls.

With the content of one of the bowls, fill a pastry bag with a small tip. Push tip through bottom of paper liner to fill each cupcake. An other method is to cut a circle out of the top of the cupcake, spoon the filling in, and replaced the top.

With the content of the other bowl, put about 1 tablespoon of your favorite icing food colouring and mix it until you have an even coloured mixture. Cover each cupcake with this (also helps to disguise the whole on top of the cupcake). Decorate it with jimmies, cocoa powder or whatever you like!