

Pear Cupcakes with Dark Chocolate Port Ganache

Recipe by A Kitchen Hoor



Ingredients

For Ganache:

- 8 ounces dark chocolate
- 1/4 cup Port wine
- 2 tablespoons fat free half and half

For Cupcakes:

- 1 cup cake flour
- 1/2 cup whole wheat pastry flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup sugar
- 1/4 cup brown sugar
- 1/4 cup egg substitute
- 1 large egg white
- 1 teaspoon vanilla extract
- 1/2 cup grated pear
- 1/2 cup pear butter (or cooked, mashed pear)

For Frosting:

- 1/4 cup butter
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 tablespoons port

Cooking Directions

For Ganache:

1. Combine chocolate and port in a microwave safe bowl. Microwave on high 1 minute. Stir. If the chocolate is not melted, then microwave an additional 20 seconds and stir. Continue heating 20 seconds at a time until the chocolate is completely melted. Add the fat free half and half and stir until smooth and combined. Refrigerate until cold.
2. Scoop the ganache into 3/4 inch balls and place on a baking sheet covered in aluminum foil coated with cooking spray. Freeze the ganache until firm; about 2 to 3 hours.

For Cupcakes:

1. Preheat oven to 350.
2. Combine flours with the baking powder, baking soda, and salt in a large mixing bowl.
3. Combine sugar, brown sugar, egg substitute, egg white, vanilla and mashed pear in a medium mixing bowl.
4. Add the sugar mixture to the flour mixture and stir until just combined.
5. Fold in the grated pear.
6. Line 12 muffin cups with cupcake liners and lightly spray with cooking spray.
7. Place 2 tablespoon batter in the bottom of each liner, place one ganache ball in the center and then fill until 3/4 full with cupcake batter.
8. Bake at 350 for 20 to 25 minutes or until golden brown.

For Frosting:

1. While the cupcakes are baking, cream the butter until fluffy. Add the powdered sugar, gradually, beating after each addition. Add the vanilla extract and port and whip again until fluffy and light.
2. Once the cupcakes are cooled, top with frosting.