

Devil's Food Cupcakes

1 cup all-purpose flour

½ teaspoon baking soda

¼ teaspoon baking powder

¼ teaspoon salt

1 cup boiling water

2 oz unsweetened chocolate, chopped

¼ cup cocoa powder

5 tablespoons butter softened

¾ cup brown sugar

2 eggs

¼ cup sour cream

1 teaspoon vanilla extract

1. Preheat the oven to 350 degrees. Line 1 muffin tin with muffin liners.
2. Whisk the flour, baking soda, baking powder and salt together in a medium bowl and set aside. In a separate bowl, whisk the boiling water, chocolate, and cocoa powder together until smooth.
3. Beat the butter and sugar together in a large bowl with an electric mixer until light and fluffy. Beat in eggs one at a time making sure they are incorporated before adding the next egg. Beat in sour cream and vanilla.
4. On low speed beat in 1/3 the flour mixture then ½ chocolate mixture. Repeat the process until all the ingredients are combined. Start and stop with flour. Make sure to scrape down the bowl in-between each step.
5. Scoop into prepared muffin tins and bake for 15 to 18 minutes or until a toothpick inserted in the center comes out clean.
6. Take out of the pan and place on plastic trays to be wrapped when cool.
7. Make sure to label your tray with group and period.

Seven Minute Cooked Frosting

3/4 cup sugar

1 egg whites, room temp

3 tablespoons cold water

1 tablespoon corn syrup.

1/8 teaspoon cream of tartar

Pinch of salt

1/2 teaspoon vanilla

1. Bring about 2 inches of water to a boil in your large saucepan.
2. Get a large metal bowl to sit on top of your saucepan. Combine sugar, egg white, water, corn syrup, cream of tartar and salt in the metal bowl.
3. Place the bowl over the pan and with a handheld mixer beat the egg mixture on high speed until quadrupled in volume. This will take 7 minutes to do correctly. The heat will cook the egg whites as you whip them.
4. Remove the bowl from the heat and add the vanilla. Continue to mix for 2 more minutes.
5. Use completed frosting to coat cupcakes you made yesterday.
6. Clean up, eat and enjoy.