

COFFEE CUPCAKES

<http://cinnamonsticksnwhatnot.blogspot.com/>

For Cupcakes

- 1 3/4 cups all-purpose flour
- 2 cups sugar
- 3/4 cups dutch process cocoa
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp kosher salt
- 1 cup sour milk or you can also use buttercream
- 1/2 cup vegetable oil
- 2 eggs, room temperature
- a few drops LorAnn Oil in Keoke Coffee flavor or you can use 1 tsp vanilla extract
- 1 cup freshly brewed Newman's Own Dark Roast Variety K-cup
- 2 tsp instant espresso granules

Preheat the oven at 350° F. Line your muffin pan with paper liners or spray with nonstick cooking spray.

Mix all dry ingredients into a bowl of an electric mixer using the paddle attachment on low until well blended.

In a separate bowl, combine all your wet ingredients/liquids. Then with your mixer on low, slowly pour your wet ingredients into the flour mixture.

Add the espresso granules into the freshly brewed coffee and pour into the rest of the batter. Scrape the side of your bowl and beat with your mixer for a few more seconds until everything is well-combined.

Fill your molds two-thirds of the way and bake for 19 minutes or until springy to the touch. Let cool.

For frosting

- 1 batch of your favorite chocolate buttercream recipe
- 1 whole tub of hazelnut spread
- 3 Tbsp heavy cream
- a few drops of LorAnn Oil in Keoke Coffee flavor

Whisk all of the ingredients up with an electric mixer until it is all combined. Fill your piping bag with the frosting and decorate your cupcake. Top each cupcake with a chocolate-covered espresso bean to finish!

