

Truffle Cupcakes

from pemberleybakeshoppe.com

makes 12

Vanilla Cupcakes

1 ½ t baking powder

1 c cake flour

½ c flour

1 c sugar

¼ t salt

1 stick unsalted butter, cut into pieces, room temperature

½ c milk (1% or greater)

2 eggs

1 t pure vanilla extract

12 store-bought or homemade truffles

Preheat oven to 350 degrees. Line muffin tin with cupcake liners. Using a mixing bowl with a paddle attachment, pour the dry ingredients into the bowl and mix on low speed for about 2-3 minutes, until well combined.

Add the cubed softened butter, and mix on low speed until the butter is well-coated and pieces are small and crumb-like, about 20-30 seconds.

Add eggs, one at a time, until combined. (Make sure the egg yolk is fully dissolved.) Slowly add the milk and vanilla—scrape down the bowl to get all the ingredients combined.

Using a spoon, pour enough batter in each cupcake liner to coat the bottom. Place one truffle in the center and then pour in enough batter to cover the truffle, filling at most 2/3 full. Bake for 17-20 minutes, or until tops are golden brown and toothpick inserted into the center of the cupcakes come out clean.

Transfer to a cooling rack and cool completely before frosting.

NOTE: The truffles will melt slightly in the oven, but when cooled, they will harden again and have its normal consistency.

Fudge Frosting

3 oz unsweetened chocolate

4 T unsalted butter, room temperature
1 ½ sifted powdered sugar
3 T milk

Melt chocolate in a double boiler, or microwave at 50% power. Let cool to room temperature. Beat butter in mixer with paddle until light and fluffy, about 2 minutes. Add chocolate, then sugar and milk. Beat until smooth, about 2-3 minutes. If the frosting seems too stiff, add a little more milk. If it seems too runny, add a little bit of powdered sugar.

Pipe the frosting on or use a knife to spread frosting on the cupcakes.

NOTE: This frosting is a bit stiffer than buttercream. It has a nice, deep chocolate flavor, but should pipe easily.