

Reversed Black and Blue Cupcakes

CUPCAKES

1 cup water
1/2 cup (4 ounces) unsalted butter
1/2 cup granulated sugar
1/2 cup packed brown sugar
1/2 cup unsweetened cocoa powder
1 1/2 cups all-purpose flour [Spoon and Sweep Method](#)
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
2 large eggs
1 tablespoon vanilla extract

Heat oven to 375°. Line 18 muffin cups with cupcake papers.

In a saucepan over medium heat, combine the water and butter and sugars. Heat, stirring, until butter has melted. Whisk in the cocoa powder until the mixture is smooth. Set aside to cool completely.

Combine the flour, baking powder, baking soda, and salt; set aside.

In a mixing bowl, beat the eggs and vanilla until blended. Slowly beat in the cooled cocoa, butter, and sugar mixture until well blended. Stir in the flour mixture until blended. Increase mixer speed to medium and beat for about 2 minutes, until batter is smooth.

Fill cupcake papers about 1/2 to 2/3 full. Bake for about 18 minutes, until firm and cake springs back when lightly touched with a finger.

Cool in the pan for 10 minutes. Remove the cupcakes to a rack to cool completely before frosting.

<http://southernfood.about.com/od/cupcakerecipes/r/chocolate-cupcakes-malted-milk-frosting.htm>
(recipe inspired by link above)

FROSTING

3 tablespoons butter
1 to 2 cups confectioners' sugar
4 to 5 tablespoons Blue Moon beer
1 1/2 teaspoon finely grated orange peel
few grains salt

Cream butter; add sugar gradually, alternating with enough orange juice to make frosting the right consistency for spreading. Stir in orange peel and salt. Adjust accordingly to taste.

<http://southernfood.about.com/od/icingrecipes/r/bl40214g.htm>

(recipe inspired by link above)