



DARK CHOCOLATE CUPCAKES WITH CHOCOLATE GANACHE

Servings: 12

Here we are again with death by chocolate.

This time we can share the love. You can never have too much chocolate. And in this recipe I double-down on the chocolate!

INGREDIENTS:

114g	SCS Salted Butter
59g	Unsweetened Cocoa Powder (the best you can find)
236ml	Boiling Water
110g	SIS Soft Brown Sugar
113g	SIS Caster Sugar
2	Eggs
1½ tsp	Vanilla Extract
192g	Sunshine Plain Flour
1 tsp	Baking Soda
1/2 tsp	Baking Powder

Chocolate Ganache ingredients:

250g	Dark Chocolate (70%)
250g	Heavy Cream
50g	SCS Unsalted Butter
2 tbsps	SIS Caster Sugar

1. Preheat the oven to 170°C.
2. Sift and whisk the soft brown sugar, caster sugar, plain flour, baking soda and baking powder together.
3. In a heat-proof bowl, whisk together the boiling water and cocoa powder; let this mixture cool completely.
4. Cream the butter and sugar until pale; add the eggs one at a time and vanilla extract, scraping down after each addition.
5. With a spatula, fold in the chocolate mixture and dry ingredients, alternating between the two and mix until smooth.
6. Bake in a lined muffin tray for 16 - 18 minutes and let the cupcakes cool completely before frosting.
7. For Chocolate Ganache: Melt over a double boiler and whisk until smooth and glossy.
8. Refrigerate the ganache until and whip it up.
9. Spoon into a piping bag with your desired tip and frost the cupcakes.