

HOSTESS WITH THE MOSTESS CUPCAKES

Chocolate Cupcakes

Adapted from the Barefoot Contessa's Chocolate Ganache Cupcake recipe.

- 1 stick unsalted butter, at room temperature
- 1 C sugar
- 4 large eggs, at room temperature
- 16-oz can Hershey's syrup
- 1 T vanilla extract
- 1 C all-purpose flour
- 1 tsp instant coffee granules

Preheat oven to 325. Cream together butter and sugar until light and fluffy. Add eggs, one at a time. Beat in Hershey's syrup and vanilla extract until blended, then beat in flour and coffee granules just until well combined (do not overbeat, as overstimulating the gluten in the flour will make your cupcakes tough).

Line a 12-muffin pan with paper cups and scoop batter into the muffin cups. You can fill them just about to the top, and I had a little bit left over, FYI. Bake about 25-30 minutes, or until the centers of the cupcakes are set. Allow to cool thoroughly.

Marshmallow Frosting Filling*

- 2 sticks unsalted butter, at room temperature
- 1 C powdered sugar, measured then sifted to remove lumps
- 1/4 tsp vanilla extract
- 7-oz jar marshmallow fluff

**I found this recipe online and halved it. (What you see above is the halved version.) However, you may even want to split this in half again, as I had lots leftover for this particular recipe.*

Beat the butter on medium speed until it is fluffy and almost looks like frosting all by itself. Gradually beat in sugar, then vanilla extract. Using a rubber spatula, stir in marshmallow fluff until thoroughly combined.



When the cupcakes are cool, use a small paring knife to cut a cone-shaped hole from the top of each cupcake. (If no one is looking, you can eat that cone of cupcake.) Using a pastry bag and a piping tip (I used a disposable bag and a Wilton #230 tip), pipe marshmallow frosting into the hole you made in each cupcake.

Chocolate Ganache**

- 1/2 C heavy cream
- 8 oz semi-sweet baking chocolate, finely chopped
- 1/2 tsp instant coffee granules

***Again, you may want to halve this recipe, as I had lots of ganache left over.*

Pour cream into a heavy saucepan and heat over medium-high until it just barely begins to boil. Remove from heat and whisk in chocolate and coffee granules until smooth. Transfer to a bowl.

Dip each cupcake into the ganache, then allow to cool and dry completely (at least an hour). Decorate using store-bought white icing with a narrow round tip.

