

Minty Chocolate Cupcakes by Lynn's Recipes



Lynn demonstrates how to make some Minty Chocolate Cupcakes that would be a perfect addition to your St. Patrick's Day as a dessert or snack. From deliciousysprinkled.com.

Ingredients:

Chocolate Cupcakes:

- 1 cup water
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 1-1/3 cups all purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract

Minty Buttercream Frosting

- 1 cup (2 sticks) unsalted butter, softened
- 3-4 cups powdered sugar
- 2 Tablespoons heavy cream, plus more if needed for desired consistency
- $\frac{1}{4}$ teaspoon peppermint extract
- 2 drops green food coloring
- Pinch of salt
- 7 Andes Mint Chocolate Candies, cut in half

Minty Chocolate Cupcakes by Lynn's Recipes

Preheat oven to 375°. Line 14 muffin cups with liners.

Over high heat, boil the water in a small saucepan. Pour the unsweetened cocoa powder into a medium sized bowl and mix the boiling water in until smooth. Allow to cool to room temperature by placing in the refrigerator as you prepare the other ingredients.

Whisk together the flour, baking powder and salt in a medium sized bowl. Set aside.

In a large bowl, using an electric hand or stand mixer, cream the softened butter and sugar until light and fluffy. Add the eggs, one at a time, beating until smooth. Scrape down the sides of the bowl as needed. Beat in the vanilla extract. Slowly add the flour mixture and beat only until just combined. In a steady stream, add the cooled cocoa mixture and stir until smooth.

Fill each muffin tin $\frac{3}{4}$ of the way full with batter. Bake for 16-19 minutes, keeping an eye on them to avoid even the slightest burning. Remove from oven and place on a wire rack to cool before frosting.

Make the frosting by mixing softened butter on low speed with an electric mixer. Beat for about 30-60 seconds until smooth and creamy. Add 3 cups of powdered sugar, heavy cream, peppermint extract, and food coloring. Increase to high speed and beat for 3 minutes. Add more powdered sugar or cream if needed for consistency. Add a little more food coloring for desired color and a little more peppermint extract, if not minty enough for you.

Frost cooled cupcakes. Cut about seven Andes Mint Chocolate Candies in half and top on frosted cupcake for garnish.

Cupcakes taste best the day of or 1 day after they are made. Store covered in the refrigerator for up to 4 days.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: March 2014
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)