

<b>Pastry Chef, Autumn Richards</b>			
<b>Recipe For:</b>	<b>Dark Chocolate Cupcakes</b>		
<b>Portion Size:</b>	<b>1 Cupcake</b>	<b>Yield:16 ea</b>	

<b>Ingredients:</b>	<b>Full Batch</b>				<b>Costing</b>
	<b>Amt.</b>	<b>Unit</b>	<b>(Alt. Unit)</b>		
<b>Butter, softened</b>	<b>57</b>	<b>g</b>	<b>1/4</b>	<b>stick</b>	
<b>Granulated Sugar</b>	<b>100</b>	<b>g</b>	<b>1/2</b>	<b>C</b>	
<b>Vegetable Oil</b>	<b>3</b>	<b>fl oz</b>	<b>1/4 + 1/8</b>	<b>C</b>	
<b>Eggs</b>	<b>2</b>	<b>ea</b>			
<b>Dark Chocolate</b>	<b>130</b>	<b>g</b>	<b>3/4</b>	<b>C</b>	
<b>Cake Flour</b>	<b>90</b>	<b>g</b>	<b>3/4</b>	<b>C</b>	
<b>Baking Powder</b>	<b>3</b>	<b>g</b>	<b>3/4</b>	<b>t</b>	
<b>Salt</b>		<b>pinch</b>	<b>1/2</b>	<b>t</b>	
<b>Buttermilk</b>	<b>4</b>	<b>fl oz</b>	<b>1/2</b>	<b>C</b>	
<b>Pure Vanilla Extract</b>	<b>1</b>	<b>T</b>			

(Original recipe: "Cupcake Innovations: Chocolate Champion" by Autumn Richards, 2011)

Original Directions:

Melt the chocolate and let cool for at least 10 minutes before needed; set aside. Preheat oven to 350 degrees. Line 16 cupcake tins with paper liners. Mix butter, granulated sugar, brown sugar, and oil together until light and fluffy. Use the paddle attachment on a mixer, and mix at medium-low speeds (do not whip).

Add eggs to batter one at a time, incorporating first egg fully before adding the second. (Break eggs into separate bowl before pouring into mixing bowl to prevent shell pieces or bad eggs from ruining the batter.)

Mix melted chocolate completely into batter on low speeds. Sift flour, baking powder, and salt in separate bowl; set aside. Combine buttermilk and vanilla in liquid measuring cup; set aside. Add 1/3 of the flour mixture into batter and mix on low speed, scraping down sides of bowl when combined with rubber/silicone spatula. Add 1/2 of buttermilk mixture on low speed. Add second third of flour mixture, then second half of buttermilk mixture. Scrape sides of bowl. Finish batter by adding the last third of flour mixture. Scrape sides once more and increase speed for a few seconds to fully combine ingredients. (Note: always end batter with flour mixture.) Fill cupcake liners 2/3 full and bake for 15-20 minutes, checking often during last 5 minutes. Let cool on racks before decorating.\*

\*To make it the true "Chocolate Champion Cupcake", dip tops of cupcakes in chocolate ganache, and top with a small piping of marshmallow creme frosting in the center.