

MINI CHOCOLATE-MERINGUE CUPCAKES

(from Giada de Laurentiis)

2 large egg yolks
1/4 cup vegetable oil
2/3 cup sugar, divided
2 Tbs cocoa powder
1 tsp vanilla extract
1/2 tsp cinnamon
1/8 tsp sea salt
1/2 cup semisweet chocolate chips, melted
1/4 cup cake flour
3 egg whites

for the topping:

1/2 cup semisweet chocolate chips, melted
1/2 Tbs vegetable oil

Heat the oven to 350F.

Line a 24-count mini-muffin pan with paper liners (1.25 inch diameter).

Beat the egg yolks, vegetable oil, 1/3 cup of the sugar, cocoa powder, vanilla extract, cinnamon, and salt, at high speed until smooth, about 2 minutes. Mix in the melted chocolate chips and stir until smooth (mixture will be very thick).

In a separate bowl, beat the egg whites at high speed until they hold soft peaks, about 3 minutes. With the machine running, gradually add the remaining 1/3 cup sugar and continue to beat until the mixture holds stiff peaks, about 2 minutes. Stir a small amount of the beaten egg whites into the chocolate, to lighten it up. Using a spatula, fold the remaining egg white mixture. In batches, sift the flour over the batter and fold it in using a spatula. Fill each paper liner to the top with batter and bake for 12 minutes until puffed. Remove from the oven and let cool for 15 minutes.

For the topping: In a small bowl, combine the melted chocolate chips and oil. Stir until smooth.

Using a fork, drizzle the chocolate mixture over the cupcakes. Allow the topping to harden for at least 1.5 hours at room temperature before serving.

