

CHOCOLATE CUPCAKES WITH RASPBERRY BUTTERCREAM

(from The Bewitching Kitchen)

for the cupcakes (makes 10):

100g all-purpose flour

150g granulated sugar

20g cocoa powder (Dutch-processed)

45g unsalted butter

1 / 8 tsp salt

120ml milk at room temperature

1 large egg, room temperature

1 + 1 / 2 tsp baking powder

Heat oven to 350F.

Place flour, cocoa powder, salt, butter and sugar in the bowl of a KitchenAid type mixer fitted with the paddle attachment. Mix on medium-high speed until the mixture resembles coarse sand.

In a small bowl, whisk milk and egg. Pour half this mixture into the dry ingredients, and mix on medium speed. Scrape the bowl, continue mixing and pour the other half of the milk-egg. Mix on low speed until combined, then increase the speed to high for a few seconds.

Fill cupcake tins a little over half the volume, and bake until a toothpick comes out clean, about 15 minutes. Let the cupcakes cool completely before frosting.

RASPBERRY BUTTERCREAM

113g (1 / 2 cup) butter, softened

1 / 4 cup raspberry jam, seedless

pinch of salt

3 cups powdered sugar

super tiny amount of pink food gel color

Cut the butter into cubes and place in a mixing bowl of an electric mixer fitted with the paddle attachment. Mix butter until smooth, for about 4 minutes. Add jam, the pinch of salt and mix again until well mixed with butter, a couple of minutes. Add the pink gel color.

With the mixer on low speed, add powdered sugar one cup at a time, mixing until fully combined and free of lumps. Once it is all incorporated, turn the speed to high and mix for 2 minutes. That will give you a smooth buttercream that you can use immediately to frost the cooled cupcakes.

Decorate with a fresh raspberry and hearts made with tempered chocolate (or compound chocolate) melted and piped into parchment paper or acetate.