

OREO CUPCAKES

(from The Bewitching Kitchen)

for the cupcakes:

120 grams (1 cup) all-purpose flour
50 grams (1/2 cup + 2 Tablespoons) natural cocoa powder
225 grams (1 + 1/8 cups) granulated sugar
1 teaspoons baking powder
1/2 teaspoon baking soda
1/2 tsp Kosher salt
85 grams (about 1/2 cup) grapeseed oil
2 large eggs, room temperature
2 teaspoons vanilla extract
75 grams (1/3 cup) milk, room temperature
170 grams (3/4 cup) very hot water
4 Oreo cookies, crushed

for the Oreo buttercream:

1 cup (227 g) unsalted butter, at room temperature
2 + 1/2 cups (300 g) powdered sugar
1 tsp vanilla extract
1/8 tsp salt
1 to 2 tbsp heavy cream
1/3 cup Oreo cookie crumbs

for the ganache drizzle:

1/4 cup (42 g) semisweet chocolate chips
2 tbsp heavy cream

Makes 12 cupcakes

Heat oven to 350F.

In a large mixing bowl, add the flour, cocoa powder, granulated sugar, baking powder, baking soda and salt. Whisk very well to fully combine the dry ingredients.

Add the oil into the mixing bowl and mix on medium speed with a hand mixer until well combined. Add the eggs and vanilla extract to the bowl and continue mixing until smooth.

With the mixer still running, slowly pour in the milk and then the hot water. Continue mixing until everything is evenly incorporated, the batter will be super thin, do not worry about it. Fold in the crushed Oreos. Place the batter in cupcake pan and bake until a toothpick inserted in the center comes clean. This will take 20 to 25 minutes. Cool completely before frosting.

Make the ganache and allow it to cool. Place the chocolate in a heatproof bowl. In another small bowl, heat the cream in a microwave for about 30 seconds, or until bubbling. Pour the hot cream over the chocolate chips and allow the mixture to sit for 2 minutes to melt the chocolate. Stir the mixture until smooth and shiny. Use it when barely warm, so that you won't

melt the buttercream.

Make the buttercream. Whip the softened butter for 5 minutes with a paddle attachment. Add the powdered sugar, vanilla and salt and mix until incorporated, in low-speed. Add the heavy cream to adjust consistency, then the crumbs of Oreos. Mix at medium-high for a minute or so until smooth. Frost the fully cool cupcakes. Place in the fridge for 15 minutes to set. Then add the drizzle, and a half of Oreo on top. Sprinkles are optional.