

ST PATRICK CHOCOLATE CUPCAKES

(from The Bewitching Kitchen)

makes 10 cupcakes

100g all-purpose flour

20g cocoa powder

140g granulated sugar

1/8 tsp salt

40g unsalted butter

1 large egg

120ml milk

1 + ½ tsp baking powder

buttercream for topping

Mini-golden Oreos painted with gold luster powder + vodka

Heat your oven to 350F and line a muffin tray with cupcake liners.

In a small, bowl, whisk the milk and egg with a fork. Reserve.

Put the flour, baking powder, cocoa powder, butter, sugar and salt into the stand mixer bowl with the paddle attachment. Mix on a medium speed until the butter turns into the consistency of sand.

Pour in half of the milk and egg mixture into the stand mixer bowl with your other ingredients and mix on a slow speed until it all fully combines and becomes a thick paste. Pour the remaining milk mixture and mix on low-speed until the batter is smooth.

Fill the lined pan with batter, a little more than halfway full. Bake for 16 minutes, testing with a toothpick. Leave to cool in the pan for 5 minutes, then remove the cupcakes to a rack to cool completely.

BASIC BUTTERCREAM FOR CUPCAKES

226g butter, unsalted, softened

452g powdered sugar

pinch of salt

Vanilla extract, about 1 tsp or more to taste

a couple or more tablespoons of milk (to adjust consistency)

Place the softened butter in the bowl of a KitchenAid type mixer with the paddle attachment, add the pinch of salt, and whip at high speed for about 7 minutes. It needs to be really soft and lighter. Stop the mixer. Eyeball the amount of powdered sugar, add 1/3 and mix at low speed at first, once the sugar is starting to get incorporated, increase the speed to medium-high.

Add the second portion of the sugar, and incorporate the same way. Add the final portion, start at low speed, clean the sides of the bowl well with a spatula, add the vanilla and increase the speed slowly all the way to high. Whip it until very smooth. Add milk to desired consistency. Divide the buttercream in two portions, dye one with light green, one with darker green. Place both portions over a plastic wrap, enclose them as a sausage, drop inside a large piping bag fitted with an open star tip. Decorate the tops of the cupcakes as shown in the video. Add the gold Oreos.