

OWLSOME CHOCOLATE CUPCAKES

(from The Bewitching Kitchen)

makes 10

for the cupcakes:

50g butter, room temperature

110g all-purpose flour

25g cocoa powder (Dutch-processed)

150g sugar

1 large egg at room temperature

130ml milk at room temperature

1/2 tsp salt

1 + 1/2 tsp baking powder

for buttercream:

120g butter, softened

240g powdered sugar

1 tablespoon cocoa powder

heavy cream to thin consistency, if needed

to decorate:

Oreo cookies, gently open so that the filling stays nicely on one side

brown and orange M&Ms

Make the cupcakes. Line a muffin tray with cupcake liners. I like to sprinkle rice at the bottom of the muffin space before adding the liners on top.

Whisk the egg and milk in a measuring cup with a fork. Reserve.

Put the flour, baking powder, sat, cocoa powder, butter and sugar into the stand mixer fitted with the paddle attachment. Mix on medium speed until the butter forms a sand-like consistency, in very small pieces.

Pour half the mix/egg mixture into the bowl and mix on low speed until incorporated, then increase the speed to high for a minute. Add the remaining milk, and again mix on low, then increase speed to high. Add to the cupcake liners until half full, not more than that,

Bake at 350F for about 15 minutes until a toothpick comes out clean. Cool completely on a rack before frosting.

Make the buttercream by whisking the butter for about 7 minutes on high speed. Add the powdered sugar in three portions, whisking low at first, then increasing speed. At the last addition, incorporate also the cocoa powder. Whisk on high for a couple of minutes, thin with heavy cream if needed.

To decorate, spread a layer of buttercream on top of the cupcakes. To the open Oreos add brown M&M to form the eyes, press gently but firmly to attach to the white filling. It is easier to do that before you add the Oreo to the cupcake. Place the Oreos as eyes, then use Oreos without filling cut in half for the eyebrows. Add the orange M&M for the beak.