



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

APR 2014
Recipe 58

For more recipe ideas, please visit:
WWW.GCFARMS.COM/RECIPES.HTML

Double Dutch Chocolate Easter Cupcakes

PREPARATION

- 1 - Heat the oven to 350 degrees. In a medium bowl, whisk together the cocoa and coffee until combined and smooth. Set aside until the mixture comes to room temperature.
- 2 - Meanwhile, in a separate medium bowl, sift together the flours, baking powder and salt. In a small bowl, whisk together the sugars, making sure there are no lumps.
- 3 - In the bowl of a stand mixer using the paddle attachment, or in a large bowl using a hand mixer, cream together the butter and sugars until the mixture is light and airy, about 5 minutes. Scrape the sides as needed for even mixing.
- 4 - With the mixer running, mix in the whole eggs, then the yolks, one at a time, until fully incorporated. Mix in the vanilla until just combined.
- 5 - Mix in the combined dry ingredients and cocoa mixture, alternating between the two (one-third of the dry, then half of the cocoa, in stages) until both are thoroughly combined, being careful not to over-beat.
- 6 - Evenly spoon the batter into 20 lined cupcake pans; the batter should fill each liner two-thirds to three-fourths full. Bake the cupcakes, one pan at a time and in the center of the oven, until the cupcakes have risen and a toothpick inserted into the center comes out clean, 15 to 20 minutes. Rotate the pan halfway through for even baking.
- 7 - Remove the pan to a rack to cool before frosting the cupcakes.



INGREDIENTS

- 3/4 cup unsweetened dutch process cocoa
- 3/4 cup hot strong brewed coffee
- 1 1/2 cups all-purpose flour
- 1 cup cake flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup sugar
- 1/2 cup brown sugar
- 1 cup plus 1 tablespoon butter
- 2 eggs
- 2 egg yolks
- 1 1/2 teaspoons vanilla extract

COOK'S NOTE:

One of the secrets to making perfect baked confections is to ensure all ingredients are at room temperature before using. (Room temperature ingredients combine more easily than those of varying temperatures, minimizing lumps.)

Bon Appetit!
-George