



Mint Chocolate Cupcakes with Chocolate Frosting

(Chocolate frosting adapted from Martha Stewart Living Sep 2010)

Ingredients (makes 18 cupcakes):

For the cupcakes

- 225g unsalted butter, softened
- 225g caster sugar
- 4 eggs (about 160g in weight), lightly beaten
- 1-1/2 tsp peppermint extract
- 225g self-raising flour
- 1/4 cup unsweetened cocoa powder
- 1tsp baking powder

For the frosting (enough for at least two batches of these cupcakes)

- 340g bittersweet chocolate
- 220g cream cheese
- 110g unsalted butter
- 330g icing sugar
- 1/3 cup unsweetened cocoa powder
- 1/8 tsp salt
- 1 cup crème fraîche

Directions:

1. Heat oven to 180 degC.
2. **First make the cupcakes.** Using an electric mixer fitted with a paddle attachment, cream the butter and sugar for a few minutes on medium speed. Be sure to use a spatula to scrape down the inside of the mixing bowl mid-way. Add in the eggs and peppermint extract and mix

well. Finally sift in the flour, cocoa powder and baking powder, and beat until well blended.

3. Pour batter into a muffin pan lined with cupcake papers and bake in the oven for 20 minutes.

4. Remove muffin pan from oven and leave to cool for 10 minutes on a wire rack. Then remove cupcakes from the pan and allow to cool completely.

5. While cupcakes are cooling, make the frosting. First melt bittersweet chocolate in a dish over boiling water (bain marie) and leave aside to cool.

6. Using an electric mixer fitted with a paddle attachment, beat cream cheese and butter on medium speed until pale and fluffy. Sift in the icing sugar, cocoa powder and salt, and beat into cream cheese mixture on slow speed. Pour in melted chocolate in a steady stream, then beat in the crème fraîche until well-blended. If frosting is too liquid to work with, put in the refrigerator for 10-15 minutes.

7. Frost cupcakes any way you like, sprinkle on some coloured sugar, stick in a little mint leaf, et voila!