

Very Chocolatey Cupcakes

Tabitha, what pairs with Pinot Noir?

"In my world, Pinot Noir and Chocolate is a food group"

This recipe is shared by Matt Compton's mom, Ruth Compton. Brewed coffee helps to enhance the flavor of both bittersweet chocolate and cocoa powder. Use your favorite brand of 60% Cacao Bittersweet Chocolate. These portions make 6-7 cupcakes.

Cake

- 1 ½ ounces bittersweet chocolate, chopped
- 3 tablespoons Dutch-processed cocoa powder
- 1/3 cup hot brewed coffee
- 6 tablespoons (2 ounces) bread flour
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- ¼ teaspoon baking powder
- 3 tablespoons coconut oil
- 1 large egg plus 1 more yolk
- 1 teaspoon distilled white vinegar
- ½ teaspoon vanilla extract

Cupcake Topping

- 1 cup chocolate chips
- 1/3 cup coconut oil
- 1 tablespoon vanilla extract

- 1. FOR THE CAKE** Adjust oven rack to middle position and heat oven to 350 degrees F. Line 7 cups muffin tin with paper liners (usually yields about 6-7 cupcakes).
- Place chocolate and cocoa in medium bowl, add hot coffee and whisk until melted and smooth. Refrigerate mixture until completely cool (20 minutes). In a separate bowl, whisk flour, granulated sugar, salt, baking soda, and baking powder together.
- Whisk oil, egg, vinegar, and vanilla into cooled chocolate mixture until smooth. Add the flour mixture and whisk until smooth.
- Portion batter evenly into prepared muffin tin cups to ¾ full. Bake cupcakes until toothpick inserted in center comes out with a few crumbs attached, 14 to 16 minutes, rotating muffin tin halfway through baking.
- Let cupcake cool in muffin tin on wire rack for 10 minutes. Remove cupcakes from muffin tin and let cool completely on rack for about an hour. (Unfrosted cupcakes can be stored at room temperature for up to 2 days).
- 6. FOR THE TOPPING** In a double boiler, continue stirring as you heat up the chocolate chips, coconut oil, and vanilla extract until melted. Once the mixture has melted together spread over the cooled cupcakes.



If you have a sweet tooth, add some sugar.