

Death by Chocolate Cupcakes Recipe

Makes 12 cupcakes

Cupcake Ingredients:

1 $\frac{3}{4}$ cups all-purpose flour, plus more for dusting
2 cups sugar
 $\frac{3}{4}$ cup unsweetened cocoa powder
2 tsp baking soda
1 tsp baking powder
1 tsp kosher salt
1 cup buttermilk
 $\frac{1}{2}$ cup vegetable oil
2 large eggs
1 tsp pure vanilla extract
1 cup freshly brewed hot coffee

Frosting Ingredients:

6 ounces semisweet chocolate, coarsely chopped
2 sticks ($\frac{1}{2}$ lb) unsalted butter, at room temperature
1 tsp pure vanilla extract
1 cup plus 1 tablespoon confectioners' sugar, sifted
1 tbsp instant coffee granules

Decoration Ingredients:

1 cup White chocolate, melted, for bone decorations and RIP tombstones
12 chocolate cookies for tombstones
½ cup of "chocolate dirt" (crushed chocolate cookies)

Cupcake Directions:

Preheat the oven to 350°. In the bowl of an electric mixer fitted with a paddle, mix the flour with the sugar, cocoa powder, baking soda, baking powder and salt at low speed. In a bowl, whisk the buttermilk with the oil, eggs and vanilla. Slowly beat the buttermilk mixture into the dry ingredients until just incorporated, then slowly beat in the hot coffee until fully incorporated.

Pour the batter into the prepared cupcake pans lined with papers. Bake for 15-18 minutes, or until a toothpick inserted in the center of each cake comes out clean. Leave to cool. You can even make them a day ahead.

Frosting Directions:

In a microwave-safe bowl, heat the chocolate at high power in 30-second intervals, stirring, until most of the chocolate is melted. Stir until completely melted, then set aside to cool.

Melt the white chocolate and pipe skeleton bone on parchment paper. put aside to set.
In the bowl of an electric mixer fitted with a paddle, beat the butter at medium speed until pale and fluffy. Scrape down the side of the bowl.

At low speed, slowly beat in the confectioners' sugar, about 5 minutes.

In a small bowl, dissolve the instant coffee in 2 teaspoons of hot water.

Slowly beat the coffee, vanilla and the cooled chocolate into the butter mixture until just combined. Set aside at room temperature. Pipe your frosting on top the cupcakes.

Place your skeleton bones in the frosting and have them protruding out. Enjoy your chocolate graveyard. The perfect treat for any Halloween party.

Helpful Tip:

The frosted cupcakes can be refrigerated for 2 days. Let stand for 1 hour before serving.