



fudgy pirate chocolate cupcakes

What happens when you challenge Chef Lisa to come up with an X Marks the Spot pirate dessert? She maps out the way to the perfect fudgy treasure, a recipe for moist Chocolate Cupcakes topped with creamy chocolate icing and decorated with easy fondant pirates. Yes, one bite and you too will be applauding our very own Captain-of-the-Kitchen.

MAKES: 10 CUPCAKES



julie albert & lisa gnat

ingredients

Fudgy Cupcakes

- 1 cup butter
- 1 oz unsweetened chocolate
- 1 cup brown sugar
- ½ cup sugar
- 2 eggs
- 2 tsp vanilla extract
- 1 cup flour
- ½ cup cocoa powder, sifted
- ¼ tsp baking powder
- ¼ tsp kosher salt

Chocolate Frosting

- 1 cup butter, softened
- ½ cup cocoa powder, sifted
- 2 ½ cups icing sugar
- 3 tbsp whole milk

Decorations for Creating a Pirate

- White fondant
- Red fondant
- Black fondant

directions

1. Preheat oven to 350°F. Line 10 muffin cups with paper liners and coat with non-stick cooking spray.
2. For the cupcakes, melt the butter and unsweetened chocolate together in a microwave safe dish. Place melted butter and chocolate in a large bowl and whisk in brown sugar, sugar, eggs and vanilla extract until mixture is well combined and smooth. Add flour, cocoa powder, baking powder and salt, stirring just until flour has disappeared. Fill prepared muffin cups ¾ full with batter. Bake 18-20 minutes. Remove from oven and let cool completely before decorating.
3. For the frosting, in an electric mixer, combine butter, cocoa powder and icing sugar on low speed. Once combined, on medium speed, add milk and continue to mix until desired consistency.
4. To assemble cupcakes, pipe chocolate frosting on top of each cupcake. Roll out white fondant and cut a circle the size of your cupcake. Add a small white button nose using white fondant and stick on using a little water. Make an indentation for the mouth. Use black fondant for the eye and patch and finish with a red and white pirate cap. Place finished pirate on top of your frosted cupcakes.

