

Chocolate Cheesecake Muffins (14)

Cake:	20g butter, 50g chocolate (70%), 125 g flour, ½ packet baking powder, 25g cocoa powder, 90g sugar, ½ packet vanilla sugar, 125ml milk, 1 egg (large)
Cheesecake:	300 g Philadelphia cream cheese, 30g sugar, 1 egg (large)
Chocolate Streusel:	100g flour, 20g cocoa powder, 40g sugar, 60g butter (room temp)
Chocolate sauce:	15g glucose syrup, 15g cocoa powder, 10g bittersweet chocolate

1. Preheat oven to 190 C. Place paper cupcake wrappers in muffin tins.
2. For cake melt butter over low heat. Chop chocolate and melt in double boiler. Mix flour, baking powder, cocoa powder (sieve to get rid of clumps), sugar and vanilla sugar in bowl.
3. Whisk milk, egg and melted butter in bowl. Add this to flour mixture and mix only till all ingredients are incorporated. Fold melted chocolate into batter.
4. Make cheesecake cream by mixing cream cheese, sugar and egg till smooth.
5. To make streusel, mix all ingredients in bowl and work with your fingers till streusel form.
6. Fill cupcake wrappers half full with batter, then add cheesecake evenly over batter and lastly add streusel.
7. Bake in preheated oven 30 minutes. Allow to cool in forms. When cool decorate with chocolate sauce.

Chocolate sauce: Bring 75 ml of water and glucose syrup to boil. Stir in cocoa powder and chocolate.

Chocolate Cherry Cupcakes

50 g bittersweet chocolate ground

125 g butter at room temp.

125 g sugar

2 large eggs

125 g flour

1 teaspoon cinnamon

1 tablespoon cocoa

2 teaspoons baking powder

75 ml red wine

Cherries

Preheat oven to 180 C. Place wrappers in muffin tins.

Whisk butter with sugar for 5 minutes. Add each egg separately. Combine flour, cinnamon, cocoa and baking powder. Sieve dry ingredients over butter mixture and whisk till combined. Add ground chocolate and red wine.

Fill muffin tins 2/3 full, add 2 cherries to each cupcake, pushing them into batter. Bake 25-30 minutes. Test with toothpick.

Dark Chocolate Cupcakes (12)

This recipe does not double well and cupcakes should be baked alone in oven.

110 g butter cut into pieces

60g bittersweet chocolate, chopped

40g cocoa powder

105 g flour

½ teaspoon baking soda

¾ teaspoon baking powder

2 large eggs

100 g sugar

1 teaspoon vanilla sugar

½ teaspoon salt

110 g sour cream

Heat oven to 180 C. Line muffin tins with paper wrappers.

Combine butter, chocolate and cocoa in metal bowl or top of double boiler. Set over pan with water and melt over low heat until butter and chocolate are melted, then whisk until smooth. Set aside to cool until just warm.

Mix flour, baking soda and baking powder in small bowl.

Whisk eggs in medium sized bowl to combine, add sugar, vanilla and salt and whisk until fully incorporated. Add cooled chocolate mixture and whisk til combined. Sift about ½ of flour mixture over chocolate batter and whisk to combine. Add sour cream and then add remaining flour mixture and whisk until homogenous and thick.

Divide batter into muffin tins and bake 20 minutes. Check if done by inserting toothpick into center of cupcakes. If it comes out clean, cupcakes are done.

Lemon Meringue Cupcakes

Ingredients (12)

- 195 g all-purpose flour
- ½ tablespoon baking powder
- ¼ teaspoon salt
- 120 g unsalted butter, room temperature
- 120 g sugar
- 2 large eggs, room temperature
- Finely grated zest of 1 ½ lemons, plus 1 tablespoon fresh lemon juice
- ½ teaspoon vanilla sugar
- ½ cup buttermilk
- [Lemon Curd](#) for Lemon Meringue Cupcakes (I'll bring this from home)
- [Seven-Minute Frosting](#)

Directions

1. Preheat oven to 175 C. Line standard muffin tins with paper liners. Whisk together flour, baking powder, and salt.
2. With an electric mixer on medium-high speed, cream butter and sugar until pale and fluffy. Add eggs, one at a time, beating until each is until incorporated, scraping down sides of bowl as needed. Beat in zest and vanilla. Add flour mixture in three batches, alternating with two additions of buttermilk and lemon juice, and beating until just combined after each.
3. Divide batter evenly among lined cups, filling each three-quarters full. Bake, rotating tins halfway through, until golden brown and a cake tester

inserted in centers comes out clean, about 25 minutes. Transfer tins to wire racks to cool completely before removing cupcakes. Cupcakes can be stored overnight at room temperature, or frozen up to 2 months, in airtight containers.

4. To finish, spread 1 tablespoon lemon curd onto middle of each cupcake. Fill a pastry bag fitted with a large open-star tip (Ateco #828 or Wilton #8B) with frosting. Pipe frosting onto each cupcake beginning on outer edge, swirling tip slightly and releasing as you pull up to form a peak. Hold a small kitchen torch 3 to 4 inches from surface of frosting, and wave it back and forth until frosting is lightly browned all over. Serve immediately.

Lemon Curd:

- 4 large egg yolks
- Finely grated zest of 1 lemon
- 1/4 cup plus 1 tablespoon freshly squeezed lemon juice
- 100 g sugar
- Pinch of salt
- 70 g unsalted butter, cold, cut into pieces

Directions

1. Combine yolks, lemon zest, lemon juice, and sugar in a heavy-bottom [saucepan](#); whisk to combine. Cook over medium-high heat, stirring constantly with a whisk (be sure to scrape the sides of the pan), until the mixture is thick enough to coat the back of the spoon, 8 to 10 minutes, and registers 160 degrees on an instant-read [thermometer](#).
2. Remove saucepan from heat. Add salt and butter, one piece at a time, stirring until smooth. Cover with plastic wrap, pressing it directly onto the surface of the curd to prevent a skin from forming. Refrigerate until chilled and set, at least 1 hour or up to 1 day.

7 Minute Frosting:

- 150 g plus 1 tablespoon sugar
- 1/3 cup water (80ml)
- 1 tablespoon light corn syrup (we'll use glucose syrup)
- 3 large egg whites, room temperature

Directions

1. Combine 1 1/2 cups sugar with the water and corn syrup in a small [saucepan](#); clip a candy [thermometer](#) to side of pan. Bring to a boil over medium heat, stirring occasionally, until sugar dissolves. Continue boiling, without stirring, until syrup reaches 230 degrees.
2. Meanwhile, in the bowl of a standing electric mixer fitted with the whisk attachment, whisk egg whites on medium-high speed until soft peaks form. With mixer running, add remaining 1 tablespoon sugar, beating to combine.
3. As soon as sugar syrup reaches 230 degrees (110 C), remove from heat. With mixer on medium-low speed, pour syrup down side of bowl in a slow, steady stream. Raise speed to medium-high; whisk until mixture is completely cool (test by touching the bottom of the bowl) and stiff (but not dry) peaks form, about 7 minutes. Use immediately.

Pink Frosting

500 ml unsweetened cherry, raspberry juice (use juice of compote cherries, frozen raspberries or a combination thereof)

4-5 tablespoons sugar

1 ½ packet of vanilla pudding powder

Mix sugar, pudding powder and 8 tablespoons of juice. Pour remaining juice into pot and bring to boil. Take pot off burner and whisk in pudding mixture. Bring pot back to boil. Cover pudding with transparent foil and allow to cool.

Melt 50 g coconut butter. Allow to cool, then add 250 g butter at room temp and 50 g of powdered sugar and whisk until creamy. Add the pudding a tablespoon at a time and mix well, but do not whisk or it will curdle.

Pipe frosting onto each cupcake using a pastry bag fitted with a tip.