

# Gourmet Cupcakes with Raspberry Cream Cheese Frosting and Ganache Filling

By dancingstar from instructables.com

## Cake

- 2 c all-purpose flour
- 1/2 c unsweetened cocoa powder
- 1 TBS baking soda
- 2/3 c vegetable oil
- 1 c hot black coffee
- 1 3/4 c granulated sugar
- 1/2 tsp table salt
- 1 large egg
- 1 c milk
- 1 TBS vinegar

## Filling

- 1 c chopped chocolate/chocolate chips
- 1 c heavy whipping cream

## Frosting

- 4 1/2 c powdered sugar
- 1/2 tsp vanilla extract
- 1.3 oz bag whole freeze dried raspberries (or enough for 1/4 cup powdered raspberries)
- 8 oz cream cheese, softened
- 1/2 c salted butter, softened
- Fresh raspberries for garnish (optional)

## Cake Directions

Preheat oven to 350 degrees Fahrenheit. In a small bowl, mix vinegar into milk, and let sit for 5 minutes. In a large mixing bowl, stir together the flour, cocoa powder, baking soda, granulated sugar, and salt. Once combined, make a well in the center by pushing the mixture to the sides of the bowl with a spoon. In a separate bowl, mix together the buttermilk, egg, and oil. Add the wet mixture to the well in the dry mixture, and gently stir to combine. Avoid over-stirring. Add the hot coffee to the batter and mix gently until just combined. Scoop about 1/3 cup of cupcake batter into each hollow of the cupcake tin. Bake for about 20 minutes until the tops of the cupcakes are set and a toothpick inserted into the center comes out clean. Let the cupcakes cool completely.

## Ganache Directions

Add the chocolate to a medium-sized mixing bowl. In a separate microwave-safe bowl, heat the heavy whipping cream in the microwave for 1 minute at half power. Stir and repeat 2 times for a total of three minutes. Once the cream is hot, pour it over the chocolate. Stir together with a dry spoon until it becomes smooth and consistent. Let mixture cool to room temperature, and then refrigerate for 20-30 minutes until thickened.

## Frosting Directions

Powder the freeze-dried raspberries in a food processor and sift through a sieve. Set aside. Beat together the softened butter and cream cheese, and gradually add in the powdered sugar, whipping until smooth. Add in the vanilla extract and 1/4 c of the powdered raspberries, and blend until smooth.