

Blackout Chocolate Cupcakes

Deep, dark chocolate cupcakes. A different take on the classic Hershey's Special Dark recipes, with a couple twists that will please the chocolate lovers on your guest list!

 COURSE	Cupcakes, Dessert
 PREP TIME	10 minutes
 COOK TIME	25 minutes
 SERVINGS	cupcakes

INGREDIENTS

1 cup sugar
1 cup all purpose flour
1/2 cup milk
1 lime fresh squeezed
2 eggs
1/2 teaspoons **baking soda**
1/2 teaspoons **Baking powder**
1/2 cup Vegetable oil
1/2 cup **Cocoa Noir powder**
1/2 teaspoon salt
1/2 teaspoons **vanilla extract**
1/2 cup **coffee** hot, fresh brewed



INSTRUCTIONS

1. Heat oven to 350°F. Grease and flour two 9-inch round baking pans or line 28 to 30 muffin cups (2-1/2 inches in diameter) with paper bake cups.
2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl.
3. Combine milk and lime juice in a bowl and allow to sit for 5 minutes to thicken. Then add eggs and vanilla and whisk together.
4. Add milk mixture and oil to the dry mix in the mixer and beat on medium speed for 2 minutes.
5. Slowly pour the coffee down the side of the bowl with the mixer set to it's lowest setting. The bat-ter will be thin. Pour batter into prepared cups. 2/3 full for large liners or cups, 1/2 full for all oth-er cup or liner sizes.
6. Bake 22 to 25 minutes for cupcakes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.



RECIPE NOTES

For **large, straight sided cups**, fill 2/3 up and bake for 26 minutes. Makes 15.

For standard cupcake liners, fill 1/2 up and bake for 22 minutes. Makes 24.

For **small, fancy fluted liners** like in the images above, fill 2/3 up and bake for 22 minutes. Makes 33-36.

Top with my Blackout Chocolate Frosting Recipe!

Blackout Chocolate Frosting

Sweet, dark, black chocolate frosting. Perfect for my Blackout Chocolate Cupcakes!



COURSE

Dessert, Frosting



SERVINGS

cups

INGREDIENTS

cup Butter melted
cup **cocoa noir**
cups Powdered Sugar
cup Heavy Cream
teaspoon **Amoretti Vanilla Extract**
teaspoon Amoretti Black Food Color
(optional, but **MAN** does it do the trick and without any taste!)

INSTRUCTIONS

1. Melt butter and stir in the cocoa with the paddle attachment on a stand mixer.
2. Add powdered sugar and mix on low speed.
3. Start with 1/3 cup heavy cream and add it to the mixer. Increase the mixer speed to medium. Add 2-4 tablespoons more heavy cream till you reach your desired consistency.
4. Add vanilla extract and black food color and turn the mixer to medium high and beat for 90 seconds.
5. Try not to eat it all.



RECIPE NOTES

I used Amoretti Vanilla Extract and black food color in this frosting. The vanilla is top notch and the black food coloring adds the extra depth that we want from black frosting. The cocoa noir just about gets you there, but this black food coloring does the trick. And it has ZERO aftertaste!