



JERNEJ KITCHEN

CHOCOLATE HALLOWEEN CUPCAKES

Chocolate Halloween Cupcakes have three delicious components: chocolate muffins, buttercream, and decoration. Kids and adults adore these.

SERVES	19	CUPCAKES
PREPARATION:	20	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	40	MINUTES

MUFFINS

200 g (7 oz) dark chocolate (60%)

140 g (10 tbsp) unsalted butter

140 g (2/3 cup) sugar

80 g (1/3 cup) buttermilk

20 g (3 tbsp) unsweetened cacao powder

110 g (1 cup) all-purpose flour

7 g (1 1/2 tsp) baking powder

1 pinch of salt

4 eggs

BUTTERCREAM

300 g (1 1/3 cup) unsalted butter at room temperature

380 g (3 cups) powdered sugar

50 g (1/2 cup) unsweetened cacao powder

3 tbsp buttermilk

gummies for decoration

CHOCOLATE MUFFINS

Place a saucepan with water over medium heat. Place a bowl over the saucepan and add the chocolate, butter, and sugar. Wait for the ingredients to melt while stirring continuously. Remove from the heat and set aside for 10 minutes. Add the buttermilk and stir with a spatula. Sieve the cacao, flour, and baking powder into the mixture. Add salt and stir to combine. Add and beat the eggs to get a smooth batter.

BAKE THE MUFFINS

Place a rack in the middle of the oven and preheat the oven to 180 °C / 350 °F. Line the muffin pan with paper muffin cups. Fill the muffin cups to the middle using an ice cream spoon to get 19 muffins. If necessary, bake in batches. Place in the oven and bake for 20 minutes at 180 °C / 350 °F.

BUTTERCREAM

Add the room-temperature butter to a bowl of a stand mixer fitted with a whisk or an electric mixer. Beat the butter for 5 minutes, then add the powdered sugar, cacao, and buttermilk. Beat well to get a smooth cream.

DECORATE

Tear one muffin apart and make breadcrumbs for decorations. Pipe the buttercream onto the rest of the eighteen cooled muffins. Decorate with gummies.

TOOLS AND EQUIPEMENT Sponsored

saucepan

bowl

spatula

muffin pan

paper cups
stand mixer or electric mixer
piping bag