

# Chocolate Sundae Cupcake

## Ingredients:

- 1 cup sugar
- 3/3 cup + 2 tablespoons all-purpose flour
- 1/4 cup + 2 tablespoons cocoa powder
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup boiling water



Heat oven to 350°. Line muffin pan with paper baking cups.

Stir together sugar, flour, cocoa powder, baking soda and salt in large bowl. Add egg, milk, oil and vanilla; beat on medium speed of mixer for 2 minutes. Stir in boiling water (batter will be thin).

Fill cups 2/3 full of batter. Bake 22 - 25 minutes or until wooden tooth pick inserted in center comes out clean. Cool 10 minutes; remove from pan to wire racks. Cool completely.

Using the cone method, fill cupcakes with chocolate ganache (recipe follows). Frost with frosting (recipe follows) using a round piping tip, then spoon chocolate ganache glaze on top of frosting. Put sprinkles on as soon as you finish putting the ganache on each cupcake, just in case the ganache hardens too much for the sprinkles to stick. Push a maraschino cherry into the top of each mound of frosting (The ones with stems make a better presentation!).

# Chocolate Ganache Filling

## Ingredients:

- 4 ounces semisweet chocolate
- 1/3 cup heavy cream
- 1 tablespoon butter - room temperature

Chop the chocolate and transfer it to a heatproof bowl. Heat the cream until simmering and pour it over the chocolate. Let it sit for one minute and then stir until smooth. (If this has not sufficiently melted the chocolate, you can return it to a double-boiler to gently melt what remains. 20 seconds in the microwave, watching carefully, will also work). Add the butter and stir until combined.

Place the ganache in the refrigerator to firm it up for 15-20 minutes. Add it to a pastry bag, and insert it into the middle of the cupcakes.

# Buttercream Icing

## Ingredients:

- 1 cup solid white vegetable shortening
- 1 teaspoon Wilton Flavor (Vanilla, Almond)
- 2 tablespoons milk
- 4 cups powdered sugar
- 1 tablespoon Wilton Meringue Powder

Cream shortening, flavor and milk. Add dry ingredients and mix on medium speed until all ingredients have been thoroughly mixed together. Blend an additional minute or so, until creamy.

(Note: I used 1/2 teaspoon vanilla, and 1/2 teaspoon almond flavoring, plus an additional 3-4 tablespoons milk when mixing in the dry ingredients to get the consistency I wanted).