



Peppermint-Mocha Cupcakes

INGREDIENTS:

Cupcake

- 1/2 cup unsalted butter
- 2 ounces semi-sweet baking chocolate
- 1 tablespoon instant coffee or espresso
- 1/2 cup unsweetened cocoa powder
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs
- 1/3 cup granulated sugar
- 1/4 cup packed light brown sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon peppermint extract
- 1/2 cup buttermilk

Frosting

- 1 cup unsalted butter, softened
- 3-4 cups confectioners'/powdered sugar
- 1/4 cup heavy cream
- 1 teaspoon vanilla extract
- 1/4 teaspoon peppermint extract
- 1/2 cup dark cocoa powder
- Salt to taste
- Crushed peppermint (optional garnish)

INSTRUCTIONS:

1. Preheat the oven to 350 degrees. Prepare your muffin pan with festive cupcake liners and set aside.
2. Melt the butter and chocolate together. Microwave in 30-second increments, stirring in between to avoid burning. Melt and stir until combined.
3. Mix in instant coffee or espresso.
4. In a medium bowl, mix the cocoa powder, flour, baking soda, baking powder, and salt together until combined.
5. In a large bowl, whisk the eggs, sugar, brown sugar, vanilla extract, and peppermint extract together until smooth. Add the cooled butter/chocolate mixture and whisk until smooth.
6. Add half of the flour mixture then half of the buttermilk. Stir until combined and repeat.
7. Pour the batter into cupcake liners and bake for about 18 minutes.
8. Using an electric or stand mixer, beat softened butter on medium speed until smooth and creamy. Add confectioners'/ powdered sugar, heavy cream, vanilla and peppermint extracts, dark cocoa powder, and salt to taste. Mix until combined and creamy.
9. Once cupcakes have cooked and cooled, add frosting and crushed peppermint and dig in!

