

Chocolate Pudding Filled Cupcakes with Vanilla Buttercream Frosting

Awesome chocolate cupcakes with a surprise inside!

Ingredients for Chocolate Pudding filling:

6 tbsp sugar
1 tbsp cornstarch
3 tbsp unsweetened cocoa powder
1 1/3 cups whole milk
2 egg yolks
1/2 tbsp butter
1 tsp vanilla extract

Ingredients for Chocolate Cupcakes:

1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 cup butter, softened
3/4 cup granulated sugar
1/4 cup firmly packed light brown sugar
2 large eggs, at room temperature
3 1/2 ounces unsweetened baking chocolate, melted
1/2 cup buttermilk
1 teaspoon vanilla extract

Vanilla Buttercream Frosting:

2 1/2 cups confectioners' sugar
1/2 cup butter
1 teaspoon vanilla extract
6 tablespoons whipping cream



NOTES: Makes 12-16 cupcakes and frosting.

Directions:

1. **Make the pudding.** In a saucepan, over medium heat, combine sugar, cornstarch and cocoa powder. Pulverize mixture with the back of a spoon to remove lumps. Stir in milk. Cook over medium heat until thickened and bubbly. Turn the heat down to medium low. Pour some of the chocolate mixture into two beaten egg yolks and pour the egg mixture back into the pan. This “tempers” the eggs and prevents them from scrambling. Cook and stir a few minutes more. Turn off heat and stir in butter and vanilla. Transfer to a bowl and cover with plastic wrap. Press plastic wrap onto surface of pudding so a “skin” will not form. Allow to cool in the refrigerator.
2. **Make the cupcakes.** Preheat oven to 350(F). Melt chocolate in microwave carefully. In an electric mixer cream butter, white sugar and brown sugar. Add eggs and combine

thoroughly. Add melted chocolate and vanilla and combine thoroughly. Add flour and baking soda and combine thoroughly. Add buttermilk slowly and combine thoroughly until smooth.

3. **Bake the cupcakes.** Fill muffin cups 3/4 full with batter and bake for 20-25 minutes. Cool the cupcakes in the tins for 10 minutes. Remove from the tins and cool completely on a wire rack before filling and icing.
4. **Make the frosting.** For best results, use the wire whisk attachment on your mixer and have all the dairy cold. Sift powder sugar or pour sugar into a bowl and mash with the back of a spoon to remove lumps. Mix sugar and butter on low speed until well blended and then increase speed to medium-high and beat for another 3-4 minutes. Blend in vanilla. Add tablespoons of cream gradually and continue to beat on medium-high speed for several minutes more, until light, fluffy and smooth. Mixture will have a pearly sheen and perfect spreading consistency. Do not refrigerate before frosting cupcakes.
5. **Fill cupcakes.** Cut a cone shape out of the top of the cupcake. Cut the point off the cone. Fill cake with pudding. Replace top. For best sprinkle adhesion, decorate immediately after frosting.
6. Frost, decorate, share.