



Valentine's Day Double Chocolate Cupcakes

with Raspberry-Marshmallow Cream



2,5h



2 Servings

Your sweetheart is in store for a delicious surprise on Valentine's Day! Luscious cupcakes get double the chocolate thanks to a cocoa powder-infused batter and a rich chocolate glaze. We use a silky raspberry-marshmallow cream to both fill the cupcakes and decorate the tops. Red, pink and white sprinkles are the perfect finishing touch to this sweet treat made with love! (2p serves 12; 4p serves 24)

What we send

- 5 oz granulated sugar
- 2 oz dark brown sugar
- 2 (¾ oz) unsweetened cocoa powder
- 5 oz all-purpose flour ³
- ¼ oz baking soda
- ¼ oz gelatin
- ¼ oz raspberry powder
- 7 oz marshmallow fluff ²
- 3 oz chocolate chips ^{1,4}
- 1 oz mixed sprinkles ⁴

What you need

- 15 Tbsp butter ¹
- 1 large egg ²
- vanilla extract
- kosher salt

Tools

- 12-cup muffin tin
- microwave

Cooking tip

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Allergens

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 300kcal, Fat 18g, Carbs 34g, Protein 3g



1. Begin batter

Preheat oven to 350°F with a rack in the center.

Line a 12-cup muffin tin with paper liners. In a large bowl, whisk together **granulated sugar, brown sugar** and **cocoa powder**. In a small saucepan, bring **½ cup butter** and **1 cup water** to a boil. Pour over sugar; whisk until dissolved. Cool to room temperature; whisk in **1 large egg** and **1 teaspoon vanilla**.



4. Add fluff & chill

Let **raspberry mixture** cool until warm to the touch, 5 minutes; whisk in **marshmallow fluff** until smooth. Refrigerate until set, about 30 minutes. Once set, whisk to loosen. Transfer **⅓ cup cream** to a pastry or small plastic sandwich bag; transfer remaining to another bag.

Microwave **chocolate** and **3 tablespoons butter** in small bowl until melted and smooth, stirring occasionally.



2. Bake cupcakes

In a medium bowl, whisk together **flour, 1 teaspoon baking soda**, and **¼ teaspoon salt**; whisk into **wet mixture** until just combined and no dry flour is visible. Divide **batter** evenly among cups (should be filled ¾ of the way). Bake **cupcakes** on center oven rack until a toothpick inserted in centers comes out clean, 20-22 minutes.

Cool completely in tin on wire rack, about 1 hour.



5. Fill cupcakes

To hollow out **cupcakes**, insert the tip of a paring knife at a 45-degree angle, about ¼-inch from the edge of the cupcake. Cut out and remove the cake cone. Cut off all but the top ¼ inch of the cone, leaving a circular disc of cake (eat or save centers).

Cut a ½-inch wide opening off the larger filling bag; pipe **1 tablespoon raspberry cream** into each cupcake.



3. Begin raspberry cream

Meanwhile, in a large microwave-safe bowl, combine **1½ teaspoons gelatin** and **3 tablespoons water**; let sit until gelatin softens, about 5 minutes. Microwave until mixture bubbles around edges and gelatin dissolves, about 30 seconds.

Stir in **raspberry powder, 4 tablespoons melted butter, 1 teaspoon vanilla**, and a **pinch of salt**.



6. Decorate & serve

Replace **cupcake tops** and frost with **2 teaspoons of the cooled chocolate glaze**. Let sit at least 10 minutes.

Cut an ⅛-inch wide opening off bag with **remaining raspberry cream**. Pipe design of choice over **chocolate glaze** and top with **sprinkles**. Enjoy!