

Devil's Food Cupcakes

Ingredients

1 c Sugar
teaspoons)
(dutch-processed)

1/2 t Salt

2 T Rum

1/2 c Buttermilk

1 t Vanilla Extract

4 T Unsalted Butter

1 1/4 c Powdered Sugar

1 c Flour (plus 2 tablespoons and 2

1/3 c Cocoa Powder

3/8 t Baking Soda

9 T Coffee

1 Egg

1/4 c Vegetable Oil

4 oz Cream Cheese

1/2 t Lemon Juice

1/2 T Golden Syrup

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Instructions

- 1.Heat the oven to 350 degrees F. Spray 9 wells of a muffin tin. In a large bowl add flour, cocoa, baking soda, salt and sugar then whisk until combined, set aside.
- 2.Whisk together, eggs, buttermilk, oil and 1/2 teaspoon vanilla until well combined. Add the egg mixture to the dry ingredients and whisk, while slowly adding the coffee and rum to the batter and whisk until totally blended and smooth, about 2 minutes. The batter will be quite runny.
- 3.Fill the muffin tin with the batter about 3/4 full. Bake the devil's food cupcakes for about 18 minutes or until a tester comes out clean. Allow to cool on a cake rack.
- 4.Combine cream cheese, butter, 1/2 teaspoon vanilla, lemon juice and golden syrup in the bowl of an electric mixer with paddle attachment then cream together until smooth.
- 5.Once cupcakes are completed cooled frost with icing and then serve.