

Chocolate Cherry Surprise Cupcakes

Servings: 24

|

Total Time: 15 minutes

Ingredients

1 recipe Mom's Chocolate Cake, below, baked in 24 cupcake liners

1 recipe Chocolate Buttercream, below

1 jar Morello cherries, juices drained (I use [these](#) from Aldi)

To make the white chocolate hearts, melt 3/4 cup of white chocolate chips with a teaspoon of oil in the microwave for 2 minutes, stirring every 30-seconds. Pour the melted white chocolate into a zip-top bag or a small piping bag and pipe 24 hearts onto a piece of parchment or wax paper set on top of a cookie sheet/sheet tray. Place sheet tray into the fridge for 1 hour to cool and harden the hearts.

Directions

Using a paring knife, hollow out the center of the cupcakes, making sure to leave some of the bottom intact.

Fill each cupcake with 3 Morello cherries. Smash them down a tiny bit to make them fit.

Frost your cupcakes as desired, either using a small palette knife or a piping bag.

Top each cupcake with a white chocolate heart, if desired.

Mom's Chocolate Cake

Servings: 24

| Active Time: 30 minutes

| Total Time: 2 hours, 30 minutes

Ingredients

2 cups all-purpose flour
2 cups granulated sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon fine sea salt
3/4 cup cocoa powder
2 large eggs
1/2 cup (4 ounces) vegetable oil
3/4 cup (6 ounces) brewed coffee, chilled
3/4 cup (6 ounces) milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 F. Line 2 12-cup cupcake tins with paper liners; set aside.

This cake is made with the all-in-one method. Whisk all of the dry ingredients together (the first 6 ingredients above). Then mix all of the wet ingredients into the dry ingredients.

Pour the batter about 2/3 of the way full. Bake for approx. 10 minutes, or until the tops of the cupcakes are springy and a toothpick inserted into the center comes out mostly clean.

Cool the cupcakes for at least 2 hours before proceeding with the filling and decorating.

Chocolate Buttercream

Servings: 24 (Makes 2 1/2 cups) | Total Time: 5 minutes

Ingredients

1 cup (2 sticks) unsalted butter, softened
3 1/2 cups powdered sugar
1/2 cup cocoa powder
4 tablespoons heavy cream (can use half-and-half or milk too)
1/2 teaspoon Kosher salt
2 teaspoons vanilla extract

Directions

Beat all of the ingredients together in a stand mixer, or in a large bowl using a hand mixer, until evenly combined.

The frosting will cover 24 cupcakes, but if you want to be able to big large swirls on the top of the cupcakes, I would double the recipe.