

Chocolate Cherry Cupcakes



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Moist dark chocolate cupcakes filled with juicy cherry jam. Sealed with indulgent chocolate ganache frosting they are rich and decadent perfect for Valentines or just a special treat.

Ingredients

Cupcakes

- 200g self raising flour
- 80g dark cocoa powder
- 2 tsp baking powder
- ½ tsp bicarbonate soda
- 200g light brown sugar
- 200g dairy free / dairy full fat yoghurt
- 110ml vegetable oil
- 180ml dairy / dairy free milk
- 1 tsp apple cider vinegar

Cherry Jam

- 400g frozen cherries
- 50g water
- 50g caster sugar
- 1 tbsp cornflour

Buttercream

- 200g dairy free unsalted butter, room temperature

Instructions

1. Start by making the jam.
2. In a saucepan, combine the water, cherries and sugar. Over medium heat, bring to a simmer, until the cherries are defrosted. Gently press the cherries to form a puree and then mix in the cornflour. Bring to a boil and continuously mix until thickened and then remove from the heat.
3. Transfer to a jar and leave to cool.
4. Next make the cupcakes. Mix together milk and vinegar and set aside for 10 minutes, until it starts to thicken and form a single cream consistency - this will be our buttermilk. Add in the remaining wet ingredients and mix until well combined.
5. Using a sieve, sift in the dry ingredients.
6. Gently mix until JUST combined. Set aside to rest for 30 minutes while the oven preheats.
7. Preheat the oven to 200 C Fan. Line a 6 inch jumbo muffin pan (9 cm x 4.5cm) with liners
8. Use an ice cream scoop or large spoon to divide the batter evenly among lined muffin cups, filling them right to the top.
9. Bake at 200 C for 5 minutes. Then, with the oven door still closed, reduce the oven temperature to 170 C and bake for another 13-15

- 50g dark fine cocoa, sifted
- Pinch of salt
- 1 tsp vanilla extract
- 300g icing sugar, sifted
- 90g dairy free double cream, room temperature
- 50g dark chocolate, melted and cooled to room temp

minutes until a skewer inserted into the center comes out clean.

10. Whilst the muffins are make the chocolate buttercream.

11. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth.

12. Add in the dark cocoa powder, vanilla extract, and salt. Mix on low until the ingredients are fully incorporated, scraping the sides and bottom of the bowl as needed with a rubber spatula.

13. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.

14. Add in the dairy free cream and beat again until combined. Then, mix in the melted dark chocolate at a low speed until the ingredients are fully incorporated and the desired consistency is reached. Cover with plastic wrap to prevent crusting and set aside until ready to use.

15. Once the cupcakes have cooled remove the centres and fill with the jam.

16. Pipe or spread the buttercream around the top edge of the cupcake.

Notes

All ingredients at room temp unless otherwise stated.

Use a yogurt and milk high in protein for best results (I used soya)

