

Brown Butter S'mores Cupcakes



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Moist brown butter cupcakes with an oozing chocolate centre. Sealed with indulgent chocolate ganache frosting and topped with a toasted marshmallow they are rich and decadent with a toasty nutty nostalgic flavour.

Ingredients

Sponge

- 280g self raising flour
- 2 tsp baking powder
- ½ tsp bicarbonate soda
- 200g light brown sugar
- ½ teaspoon salt
- 200g dairy free / dairy full fat yoghurt
- 2 tsp vanilla extract
- 110g dairy free butter, browned
- 180ml dairy free milk, room temp
- 1 tsp apple cider vinegar

Chocolate Sauce

- 30g dairy free butter
- 150ml dairy free double cream
- 170g golden syrup / honey
- 50g brown sugar
- 20g fine dark cocoa powder

Instructions

1. Start by making the cupcakes.
2. Place the butter in a saucepan over medium letting it melt and then bubble. Gently mix until it starts to foam and turn brown. Remove from the heat and leave it to cool to room temp.
3. Next mix together milk and vinegar then add in the remaining wet ingredients.
4. Using a sieve, sift in the dry ingredients.
5. Gently mix until JUST combined. Set aside to rest for 30 minutes while the oven preheats.
6. Preheat the oven to 200 C Fan. Line a 12 hold 6 inch jumbo muffin pan (9 cm x 4.5cm) with 6 liners (leave a gap between each cupcake for good airflow and help even out heat distribution)
7. Use an ice cream scoop or large spoon to divide the batter evenly among lined muffin cups, filling them right to the top.
8. 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 minutes until a skewer inserted into the center comes out clean. Leave to cool.

- 170g dark chocolate, chopped

Frosting

- 200g dark chocolate (high quality, at least 60% cocoa)
- 200g dairy free / dairy double cream
- 2 tsp instant fine espresso powder
- 1 pinch salt

Topping

- Vegan marshmallows
- Crushed biscuit

9. Make the filling by combining the butter, cream, sugar, syrup and cocoa in a small saucepan over medium heat. Once simmering, keep stirring until everything is melted and combined.

10. Remove from the heat and add in the chocolate. Leave the chocolate to melt then stir until smooth.

11. Next make the frosting. Heat the cream until just boiling.

12. Put the chocolate and espresso powder in the bowl of a stand mixer and then pour the hot cream over chocolate and make sure it's completely covered. Let stand 5 minutes.

13. Attach paddle attachment and mix at low speed until cream, coffee and chocolate are combined.

14. Let mixture cool at room temperature.

15. Add a pinch of salt and then attach the whisk attachment to the mixer.

16. Mix on medium until all the ingredients are incorporated, then turn the mixer up to high for 2-3 minutes, until ganache is light and fluffy.

17. Remove the core from each cupcake and fill with the chocolate sauce.

18. Gently spread the frosting on top and finish with a toasted marshmallow and dusting of crushed biscuits.

Notes

** can sub for mascarpone if not dairy free

