



Tiramisu Cupcakes

A portable, paper-lined version of the delicious classic, these tiramisu cupcakes are seriously delicious. An ultra vanilla-y cupcake, filled with a coffee liquor soak, and topped with a light and lovely Amaretto mascarpone frosting, they practically scream CELEBRATION!

Cupcakes

- 1 3/4 cups sugar
- 3/4 cup butter
- 3 large eggs
- 3 tablespoons vanilla extract
- 2 3/4 cups King Arthur Unbleached All-Purpose Flour
- 2 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 cup whole milk

Soak

- 3 tablespoons coffee liqueur
- 2 tablespoons espresso powder
- 3 tablespoons sugar
- 3/4 cup hot water

Frosting

- 2 cups heavy cream
- 4 teaspoons Instant ClearJel
- 2/3 cup confectioners' sugar
- 1/2 cup Amaretto liqueur
- 1 cup mascarpone cheese

Garnish

- cocoa powder, to dust tops

Directions

1. Preheat the oven to 350°F.
2. To make the cupcakes: In a large mixing bowl, beat together the sugar and butter until light and fluffy.
3. Beat in the eggs one at a time, making sure each one is fully incorporated. Add the vanilla.
4. In a separate bowl, whisk together the flour, baking powder, and salt.
5. Alternate adding the flour mixture and milk to the butter mixture, starting and ending with the flour mixture. Scrape down the sides and mix again, to be sure everything is incorporated.
6. Spoon the batter into paper-lined cupcake pans (grease the insides of the papers). Bake for about 20 to 25 minutes, or until the cake springs back when lightly touched.



AT A GLANCE

PREP

35 mins. to 52 mins.

BAKE

15 mins. to 20 mins.

TOTAL

55 mins. to 1 hrs 17 mins.

YIELD

24 cupcakes

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7. Remove the cupcakes from the oven and place on a rack for 5 minutes. After 5 minutes, tilt the pan and take the cupcakes out, returning them to the rack to finish cooling completely.
8. To make the soak: Mix the espresso powder, liqueur, and sugar into the hot water.
9. Using a fork, poke the tops of each cupcake a couple of times. Sprinkle or brush a small amount of the soak over each cupcake, and allow it to soak in.
10. To make the frosting: Beat the whipping cream until medium peaks form.
11. Whisk together the confectioners' sugar and ClearJel, and slowly add to the whipped cream along with the Amaretto.
12. Gently and briefly whisk in the mascarpone cheese by hand until the frosting is thick and creamy (this shouldn't take more than 4 or 5 passes with the whisk); more than that and the frosting will get grainy.
13. Pipe the frosting over the cupcakes, then dust with cocoa. Chill until ready to serve.
14. Yield: 24 cupcakes.