

Red Currant Chocolate Cupcakes



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Yields 18 cupcakes

Prep time: 15min

Cook time: 25min

Total time: 40min

Difficulty: Basic

Category: Muffins & cupcakes

These cupcakes are beautifully moist and light, with a wonderful chocolate flavor. The intensity of chocolate is balanced out with tart red currants, but you could use raspberries or blueberries instead. The recipe uses hot strong coffee which really boosts the chocolate flavor. Instead of coffee, you could use hot water.

For the red currant chocolate cupcakes

Ingredients

110g all-purpose flour
1/2 tsp baking soda
1/4 tsp salt
50g cocoa powder
160g sugar
1 egg
120ml buttermilk
60g butter, melted
1 tsp dark rum
120ml hot coffee
60g red currants

Directions

Preheat oven to 180°C. Line two muffin tins with paper liners.

In the bowl of your standing mixer, mix together flour, baking soda, salt, cocoa powder and sugar. Add egg, buttermilk, melted butter and rum and beat until smooth. Stir in hot coffee with a rubber spatula. The batter will be very runny.

Pour the batter into a large measuring cup and divide it among prepared muffin cups. Fill each liner no more than two-thirds full (or else batter will rise over and make a big mess). Top with a few red currant berries and bake 20-25 minutes. Transfer cupcakes to wire racks to cool completely before frosting.

For the chocolate ganache:

Ingredients

150g chopped dark chocolate
150ml heavy cream
red currants to garnish

Directions

Place the chopped chocolate in a heat resistant bowl and set aside. In a small, heavy bottomed saucepan, bring heavy cream just to a boil and remove from heat. Pour over chocolate pieces and let this sit for a few minutes. Using a whisk, gently stir the mixture until combined. You should get a thick and smooth ganache. Allow it to cool about 5-10 minutes and then frost the cupcakes. Garnish with some red currants and serve at room temperature.