Rocky Road Cupcakes

1 cup flour

1 cup + 2 Tablespoons sugar

1/3 cup + 2 Tablespoons cocoa powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter, melted

2 eggs

1 teaspoon vanilla

1/2 cup strong prepared coffee

1/2 cup marshmallow fluff

dark chocolate buttercream

2 Tablespoons mini marshmallows

2 Tablespoons mini chocolate chips

2 Tablespoons chopped walnuts

Combine flour, sugar, cocoa, baking soda and salt in bowl of standing mixer.

Whisk together melted butter, eggs and vanilla.

Add butter mixture to dry ingredients and beat on low until just combined.

Stir in coffee.

Divide batter between 6 jumbo cupcake liners or 12 regular sized cupcake liners. Bake 18 minutes at 350 for regular size cupcakes. (22 minutes for jumbo) Cool cupcakes on wire rack. Cut a hole in the center of each cupcake and fill with marshmallow fluff.

Top with a swirl of chocolate buttercream and sprinkle with walnuts, chocolate chips and marshmallows.