Black Tie Cupcakes

3/4 cup unsweetened dark cocoa powder

1 1/2 cups all-purpose flour

1 1/2 cups sugar

1 1/2 teaspoons baking soda

3/4 teaspoon baking powder

3/4 teaspoon salt

2 large eggs

3/4 cup strong coffee

3/4 cup buttermilk

3 tablespoons vegetable oil

1 teaspoon pure vanilla extract

Ganache

3 tablespoons corn syrup

5 ounces heavy cream

12 ounces dark chocolate, chopped into small pieces

1/2 teaspoon vanilla extract

Meringue

Preheat oven to 350 degrees.

Line standard muffin tins with paper liners; set aside.

Sift together cocoa powder, flour, sugar, baking soda, baking powder, and salt into a large bowl.

​Add eggs, espresso/water, buttermilk, oil, and vanilla.

Mix with an electric mixer until smooth, taking care to scrape down the side of the bowl to fully incorporate all ingredients.

Using a large scoop, distribute the batter between 24 muffin wells, filling each well 2/3 full. Bake in preheated oven for 18-22 minutes or until tops spring back when touched.

Transfer to a wire rack; let cool completely.

Once cupcakes have cooled, hollow out a small circle in the center of each cupcake.

​In a small saucepan combine the corn syrup and heavy cream.

Bring to a simmer and add the chocolate.

Stir until smooth.​

Remove from the heat and add the vanilla extract.

Allow to cool at room temperature for a 1/2 hour before filling cupcakes.

​Fill cupcake holes with ganache.

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Top each with a swirl of marshmallow meringue.

​Add a chocolate curl.