Chocolate Covered Strawberry Cupcakes

Cupcakes

1 cup flour

1 cup plus 2 Tablespoons sugar

1/3 cup plus 2 Tablespoons cocoa

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter. melted

2 eggs

1 teaspoon vanilla

2 Tablespoons instant coffee

1/2 cup hot coffee

Combine dry ingredients.

Combine butter, eggs and vanilla in mixing bowl.

Slowly add dry ingredients to the wet ingredients.

Add instant espresso to hot coffee.

Pour coffee mixture into batter and mix just until blended.

Scoop batter into muffin cups.

Ganache

2 ounces dark chocolate

2 ounces heavy cream

2 Tablespoons strawberry jam

1/4 cup fresh strawberries

Heat cream in saucepan until bubbles form - just under boiling.

Pour over chopped chocolate and stir until melted.

Stir in strawberry jam and fresh berries.

Put ganache in the refrigerator until slightly firm.

Scoop teaspoonfuls of gananche into the center of each, unbaked cupcake.

Bake cupcakes 18 minutes at 350.

Strawberry Meringue

4 egg whites, room temperature

1 1/2 cups sugar

1/2 teaspoon cream of tartar

pinch of salt

1/4 cup strawberry jam

pink food coloring

Combine egg whites and sugar in mixing bowl.

Place bowl over a pan of simmering water and cook until mixture reaches 160.

Move bowl to mixer and beat with the whisk for 2 minutes.

Add strawberry jam and a drop of pink food coloring and continue to beat until stiff peaks form.

Scoop the frosting into a pastry bag (or a ziploc bag with the corner snipped off) fitted with a round tip.  Pipe frosting onto each cupcake.

Put these cupcakes into the freezer for at least 30 minutes.  DO NOT SKIP THIS STEP.

Chocolate Coating

6 ounces of dark chocolate

1 Tablespoon of coconut oil

Melt chocolate and oil in microwave on 50% power or over a double boiler.

Using a small, deep bowl will be to your advantage.

Remove cupcakes from freezer and dip into melted chocolate.

Let sit at room temperature for a few minutes to let chocolate dry.