Double Chocolate Raspberry Cupcakes

For the cupcakes:

3 oz. semisweet chocolate, finely chopped

1½ cups hot brewed coffee

3 cups sugar

2½ cups all-purpose flour

1½ cups unsweetened cocoa powder

2 tsp. baking soda

¾ tsp. baking powder

1¼ tsp. salt

3 large eggs

¾ cup vegetable oil

1½ cups buttermilk

¾ tsp. vanilla extract

For the filling:

1 (12 oz.) bag frozen raspberries, thawed

¼ cup sugar

1 tbsp. cornstarch

To make the cupcakes, preheat the oven to 350˚ F. Line cupcake pans with paper liners. Place the chopped chocolate in a medium bowl; add the hot coffee and let stand a minute or two, then whisk until the chocolate is melted and the mixture is smooth.

In a large mixing bowl, combine the sugar, flour, cocoa powder, baking soda, baking powder, and salt.

In the bowl of an electric mixer beat the eggs on medium-high speed until slightly thickened and pale yellow.

Slowly add the oil, buttermilk, vanilla, and melted chocolate mixture to the eggs, mixing until well blended.

Add the dry ingredients and beat on medium-low speed just until incorporated.

Divide the batter evenly between the prepared cupcake liners, filling each about ¾ of the way full.

Bake 18-20 minutes or until a toothpick inserted in the center comes out clean.

Allow to cool in the pan 5-10 minutes, then transfer to a wire rack to cool completely.

Once cool, use a cupcake corer (or a paring knife) to cut a hole in each cupcake.

To make the raspberry filling, puree the raspberries in a blender or food processor.

Strain the mixture through a fine mesh sieve into a saucepan to remove the seeds.

Once it has thickened, remove the pan from the heat. Chill before using.

Fill each cupcake hole with a spoonful of cooled raspberry mixture.

Top each cupcake with a layer of chocolate ganache.

To make raspberry buttercream, stir all but 2 Tablespoons of remaining raspberry puree into vanilla buttercream.

To finish, top each cupcake with a swirl of raspberry buttercream, a drizzle of the remaining raspberry puree and a dark chocolate garnish.