White Chocolate Mocha Cupcakes

Yield: 24 cupcakes

Ingredients:

For the cupcakes:

5 oz. semisweet chocolate, coarsely chopped

2 cups cake flour

1/2 tsp. salt

1/2 cup sour cream

5 tbsp. cocoa powder

2 1/2 tsp. baking soda

4 eggs

2 tsp. vanilla extract

1 1/2 cups hot coffee

12 tbsp. unsalted butter, softened

1 1/4 cup plus 2 tbsp. brown sugar

For the whipped cream:

6 oz. white chocolate, finely chopped

1 1/2 cups cold heavy cream

White Chocolate Buttercream

2 cups sugar

8 egg whites

3/4 teaspoon cream of tartar

1 bar of white chocolate

5 sticks butter

To make the cupcakes, preheat the oven to 350 degrees F.

Line two cupcake pans with paper liners. In a double boiler, melt the chocolate.

Let cool slightly.

In a medium bowl, sift together the flour and salt.

In another bowl, whisk together the sour cream, cocoa powder and baking soda.

Mix to form a paste and then slowly whisk in the coffee.

In a small bowl, whisk together the eggs and vanilla.

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar until fluffy.

Slowly add the egg and vanilla mixture and beat until combined.

Add the melted chocolate and beat well.

Add the flour mixture, alternating with the liquid mixture, beating just until all ingredients are incorporated.

Divide the batter evenly between the cupcake liners.

Bake 18-20 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool in the pans 10 minutes, then transfer to a wire rack to cool completely.

Prepare a batch of white chocolate buttercream.

Combine egg whites, sugar and cream of tartar in bowl of a standing mixer.

Heat over a double boiler until warm to the touch.

Put bowl on the mixer and whisk until soft peaks form.

Switch to paddle beater and add softened butter, 1 Tablespoon at a time.

Melt chocolate in microwave and let cool slightly. Use REALLY good chocolate.

Add to buttercream and blend to combine.

Add a swirl of buttercream to the top of each cupcake.

Sprinkle with chocolate curls and add a dark chocolate garnish.