

Pin-Up Chocolate cupcakes with cherry frosting

COOKING
LOVERS TEKA

Raciones para 4

- 100 gr** Wholemeal flour
- 200 gr** Sugar
- 80 ml** Oil (mild flavour)
- 2** Eggs
- 45 gr** Cocoa powder
- 125 ml** Buttermilk (or kefir)
- 1/2** Teaspoon of baking powder
- 1/2** Teaspoon of baking soda
- 1** Teaspoon of vanilla
- 250 gr** Butter at room temperature
- 500 gr** Cream cheese
- 570 gr** Icing sugar or powdered sugar
- Food colouring
- Cherries

- 1 For the cupcakes preheat the oven to 180° C. Sift the flour and cocoa powder in a bowl. Combine it with sugar, baking powder, and baking soda, and set aside.
- 2 In another bowl, add the oil with eggs, vanilla, and buttermilk. Add the flour mix, little by little, and mix gently until smooth.
- 3 Fill in the cupcake cases 2/3 full and bake for 20 minutes or until you poke the cupcake with a toothpick and it comes out clean. Remove from the oven and let them cool on a rack.
- 4 For the cherry frosting, sift the icing sugar and whisk with an electric mixer until it looks pale and double its size. Add the cream cheese and food colouring and keep whisking until well combined, smooth, and creamy. Place it in a piping bag.
- 5 Decorate the cupcakes with the piping bag's help and finish it by placing a cherry on top of each one.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/cupcakes-de-chocolate-y-frosting-de-cereza-al-estilo-pin-up/>

