



CHOCOLATE & WINE CUPCAKES

Ingredients

Cupcakes:

- 1 1/2 cups flour (I used half whole wheat & half All-purpose)
- 3/4 cup cocoa powder
- 1 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 3 tablespoons buttermilk powder (or 3/4 cup buttermilk)
- 2 eggs
- 3 tablespoons vegetable oil
- 1/4 cup vanilla Greek yogurt
- 1 cup red wine
- 1/2 cup water
- 1 teaspoon vanilla extract
- 1 ounce chocolate bar, melted



Frosting:

- 1/2 cup butter
- 3 cups powdered sugar (3/4 lb.)
- 2 cups red wine, reduced to 2 tablespoons
- 1 tablespoon milk
- 1/2 t. vanilla extract

Directions:

Combine all dry ingredients (flour through buttermilk powder, if using) in a large bowl and whisk to combine. Add the remaining wet ingredients and gently whisk together until smooth. Line two muffin tins with cupcake liners and fill 3/4 full. You should have enough batter for about 18 cupcakes. Bake at 350° F for 20 minutes, or until cupcakes test done with a toothpick. Remove cupcakes to a cooling rack to cool completely.

For the frosting, beat the butter with a mixer. Add the wine, which should be the consistency of syrup, and continue to beat, scraping down the sides of the bowl as needed. Add the powdered sugar, 1 cup at a time. When you add the last cup of sugar, add the milk and vanilla extract. The frosting will be thick. If you prefer a thinner consistency, add a little more milk as needed. Place the frosting in a bag with your preferred piping tip. I used a Wilton #21 for the swirl you see. You should have just enough frosting for 18 cupcakes (frosted on the conservative side). If you prefer to pile up the frosting, you may need to double the recipe.