

TIRAMISU CUPCAKE

(YIELD: 12 CUPCAKES)



Ingredients:

- 95g cake flour ([spoon & leveled](#))
- 42g unsweetened natural cocoa powder
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large eggs, at room temperature*
- 90g granulated sugar
- 90g packed light brown sugar
- 80ml vegetable or canola oil (or melted coconut oil)
- 2 teaspoons pure vanilla extract
- 120ml buttermilk, at room temperature* or 120 milk with 2 table spoon of white vinegar

Directions:

1. Preheat the oven to 350°F (177°C). Line a 12-cup muffin pan with cupcake liners. Line a second pan with 2 liners - this recipe makes about 14 cupcakes. Set aside.
2. Whisk the flour, cocoa powder, baking powder, baking soda, and salt together in a large bowl until thoroughly combined. Set aside. In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, and vanilla together until completely smooth. Pour half of the wet ingredients into the dry ingredients. Then half of the buttermilk. Gently whisk for a few seconds. Repeat with the remaining wet ingredients and buttermilk. Stir until *just* combined; do not overmix. The batter will be thin.
3. Pour or spoon the batter into the liners. Fill **only halfway** (this is imperative! only halfway!) to avoid spilling over the sides or sinking. Bake for 18-21 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting.

4. Frost cooled cupcakes however you'd like. I used Wilton 1M piping tip for these pictured cupcakes. Top with sprinkles, if desired. Store leftovers in the refrigerator for up to 5 days.

Tiramisu frosting

Ingredients:

- 230g (1 box) mascarpone cheese, softened to room temperature
- 200g confectioners' sugar
- 10-15g unsweetened coffee powder
- 45ml heavy cream or milk