



Cherry Chocolatey Chippy Cupcakes

Ingredients – Batter

- 2 2/3 cups flour
- ½ cup cocoa powder
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup (1 stick) unsalted butter, at room temp
- ½ cup fine white sugar
- ½ cup brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 1 ¾ cups sour cream or plain Greek yogurt
- 1 ¼ cups fresh cherries, pitted and chopped
- 1 cup dark chocolate chips

Ingredients – Frosting

- ½ cup (1 stick) unsalted butter, at room temp
- One 8 oz. brick of cream cheese, at room temp
- 1 teaspoon vanilla extract
- 2 to 4 cups powdered sugar*

Instructions – Batter

Preheat oven to 375°F. Line cupcake tin with paper liners. In a large bowl, mix flour, cocoa powder, baking powder, baking soda, and salt; set aside. Using your favorite mixer, cream the butter and both sugars on medium speed (about 4 minutes) until fluffy. Add eggs and vanilla and mix until well combined. Reducing to a lower speed to low, alternate adding the flour mixture and sour cream (or yogurt) until incorporated. Using a spatula, gently fold in cherries and chocolate chips. This batter will be somewhat dense. Evenly pour batter into cupcake tins; about 2/3 full each and bake for approximately 15-20 minutes. Ovens and heat distribution vary so cooking times will vary, too. Insert a toothpick in the center of a cupcake; if it comes out clean, they are done. Let the cupcakes cool for 5 minutes before removing from pan and transferring them to a cooling rack. Cupcakes should be completely cool before frosting.

Instructions – Frosting

Combine butter and cream cheese in the bowl of a mixer and beat until creamy and smooth. Add vanilla extract and stir well to combine. With the mixer on low, gradually add powdered sugar until completely combined. *More sugar will make the frosting not only sweeter but also more heavy and stiff. So, depending on your preference for sweetness, add the powdered sugar at your judgement. Remember, it's best to start conservatively and increase as you taste.

Side Note

To achieve this beautiful frosted look, use a Closed Star piping tip. Use a paring knife, peeler, or box grater to make the chocolate shavings from your favorite bar of dark chocolate. And, of course don't forget the cherry on top!