



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

## COCOA CUPCAKES WITH MINT MASCARPONE CRÈME

### INGREDIENTS:

1 cup **Whole Wheat Pastry Flour**  
¾ cup **Cocoa Powder**  
½ teaspoon **Baking Soda**  
½ teaspoon **Baking Powder**  
¼ teaspoon **Sea Salt**  
½ cup unsalted grass-fed **Butter**, at room temperature  
½ cup organic cane **Sugar**  
2 large pasture-raised **Eggs**  
1 teaspoon **Vanilla Extract**  
⅔ cup **Crème Fraîche**

8 oz. **Mascarpone Cheese**  
2 - 3 Tablespoons **Garden Mint Botanical Syrup** {see TB TidBits}

**TB | TidBits:** *To make about ½ cup Garden Mint Botanical Syrup, bring ¼ cup water to a boil in a small saucepan. Remove from heat and add ¼ cup Garden Mint Aromatic Finishing Sugar. Stir until the sugar dissolves, and voila!*

### METHOD:

Preheat the oven to 325°F. In a medium bowl, combine the flour, cocoa, baking soda, baking powder, and salt, and set aside.

In a large bowl, cream together the butter and sugar until fluffy. Add the eggs, one at a time, beating until just combined. Stir in the vanilla. Add ⅓ of the flour mixture to the wet ingredients, and mix until just combined. Add half of the crème fraîche, and repeat, alternating the remaining flour and crème fraîche.

Divide the batter among the 12 cups in a muffin tin lined with your favorite cupcake liners. Bake for 15 to 18 minutes.

For the Mint Mascarpone Crème: In a medium bowl, stir together the mascarpone cheese and the Garden Mint Botanical Syrup, just until combined. Let the cupcakes cool before frosting lightly with the mascarpone crème, and add a sprinkle of Garden Mint Aromatic Finishing Sugar to the top of each cupcakes.

Makes 12 Cupcakes.

*Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).*

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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