

TIW MERLOT CHOCOLATE CUPCAKES

with MERLOT FROSTING



Ingredients for cupcakes:

3/4 cup unsalted butter

1 1/2 cups sugar

4 eggs

1 cup Thousand Islands Winery® Merlot

2 1/2 cup all-purpose flour

1 1/2 tsp baking powder

1/2 tsp ground cinnamon

1/4 tsp nutmeg

6 ounces dark chocolate, melted

Ingredients for frosting:

2 3/4 cups confectioners sugar

6 tbsp unsweetened cocoa powder

6 tbsp butter

5 tbsp Thousand Islands Merlot

Directions:

Preheat oven to 350°. Line two 12-cup cupcakes pans with baking cups. Cream the butter and sugar together, mix in the eggs, then add Thousand Islands Winery® Merlot. In a separate bowl, mix the rest of the dry ingredients and then slowly add the butter mixture. Mix in the melted chocolate. Pour batter into the cups, filling them about 3/4 of the way full. Bake for 20-25 minutes. Makes 24 cupcakes.

Cream butter and slowly add the confectioners sugar. Then add the cocoa powder alternating one tbsp at a time with Thousand Islands Winery Merlot. Incorporate until the mixture is nice and fluffy. Make sure the cupcakes are completely cooled, and then using a frosting tip and piping bag. Pipe frosting onto cupcakes.



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