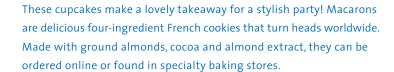
## Anniversary: Macaron Mini Cupcakes

Makes

48

mini cupcakes



## *Ingredients*

- <sup>2</sup>/<sub>3</sub> cup unsalted butter, room temperature
- 1 cup sugar
- 1 teaspoon pure almond extract
- 3 large eggs, room temperature
- 11/4 cups all-purpose flour
- 1½ teaspoons baking powder
- 1 cup ground almonds
- Pinch salt
- 2 tablespoons cocoa powder
- 1/4 cup buttermilk

Mocha Buttercream Frosting (page 26)

48 chocolate coffee macarons, for decorating

## Equipment

Piping bag and tip

- 1 Heat the oven to 350°F and line a mini cupcake pan with paper liners.
- 2 In the bowl of an electric mixer, cream the butter, sugar and almond extract until light and fluffy. Add the eggs, one at a time, beating well after each addition.
- *3* In a separate bowl, sift together the flour and baking powder. Mix in the ground almonds, salt and cocoa.
- 4 Add the flour mixture to the butter mixture gradually, alternating with the buttermilk, and beating on medium speed until the batter is smooth and evenly mixed.
- 5 Fill the paper liners until three-quarters full and bake for about 15 minutes, until a toothpick inserted in the center comes out clean.

  Transfer the cupcakes to a wire rack and let them cool to room temperature.
- 6 Prepare the frosting and transfer it to a piping bag. Pipe frosting onto the cooled cupcakes and place a macaron on top of each cupcake just before serving.

•• Macaron Mini Cupcakes may be refrigerated in an airtight container for up to 2 days.