

Top Hat Cupcakes

Makes

~ 12 ~

Cupcakes

INGREDIENTS

3 cups white flour
1 cup sugar
2 eggs
½ cup butter, at room temperature
1½ cups buttermilk
1 tablespoon baking powder
1 tablespoon vanilla extract
¼ teaspoon salt

Meringue:

8 egg whites
½ teaspoon cream of tartar
2¼ cups sugar

Garnish:

2 cups dark chocolate
3 tablespoons Canola oil

This recipe demands a bit more preparation time, yet the work pays off, resulting in a velvety chocolate cupcake with an impressive chocolate coated peak of meringue frosting. Undoubtedly worth the effort!

PREPARATION

1. Preheat the oven to 325°F. Insert liners into medium cupcake pans.
2. Prepare cupcakes: In a bowl, sift flour, baking powder and salt.
3. In the bowl of an electric mixer with the mixer's flat beater, cream butter, vanilla extract, and sugar on medium speed until mixture is light and fluffy.
4. Reduce mixing speed to low, add eggs one at a time mixing well.
5. Gradually add dry ingredients (prepared in Step 2) and buttermilk, mixing until blended into smooth batter. Fill the cupcake liners two-thirds full.
6. Bake for 20-25 minutes, or until cupcakes are springy to the touch and a toothpick inserted in cupcake's center comes out clean.
7. Remove from oven and cool on wire rack for 10 minutes.
8. Prepare meringue: Whisk egg whites, sugar, and cream of tartar in a bowl placed over a pot of hot water (double boiler) constantly mixing for about 5 minutes until texture is blended and mixture is hot to the touch (be sure not to cook eggs).
9. Transfer to bowl of electric mixer, beat on high until mixture has completely cooled and meringue is completely set.
10. Transfer meringue to pastry bag with round ¾ inch tip, piping from sides of cupcakes up towards centers in a snail shape. Freeze for 30 minutes.
11. Prepare garnish: Melt chocolate and oil in a bowl placed over a pot of hot water (double boiler) until texture is smooth. Cool.
12. Place cupcakes on screen over a pan, gently ladling chocolate above. Chocolate will harden as it comes in contact with frozen meringue, which is why this step must be done fairly quickly and in a single step.

