



## BlackOut Cupcakes

- 3 eggs, separated
- 1/2 t. vanilla
- 1/2 cup + 2 T. sugar
- 1/4 cup cake flour
- 1/4 cup unsweetened cocoa powder
- 1/2 t. baking powder
- 3 T. butter, melted
- 1/4 t. cream of tartar
- 15 chocolate wafer cookies, crushed

### Blackout Cream:

- 1/4 cup sugar
- 1 T. light corn syrup
- 3/4 cup semi-sweet chocolate
- 2 T. cornstarch
- 2 T. heavy cream
- 2 T. butter

### Make BlackOut Cream:

1. In a medium saucepan over low heat, combine 3/4 c. water, the sugar and the corn syrup. Stir in the chocolate and cook until the chocolate is melted.

2. In a small bowl, mix the cornstarch with 1/4 c. water until dissolved. Add to the chocolate mixture, along with the heavy cream and bring to boil, stirring constantly. (This will take 10 minutes, or so.) Boil for 1 minute. Whisk in the butter and remove from heat.

3. Transfer mixture to a bowl, cover the surface with parchment and let cool down for 1/2 hour. Then put in refrigerator and chill for 1 hour.

Preheat oven to 350°F.

Line 12 cup muffin pan with cupcake liners.

### Make Cupcakes:

1. In mixing bowl, beat egg yolks and vanilla for 1 minute. Gradually add 1/2 cup of sugar and continue beating for 3 minutes.

2. With a clean bowl and clean whisk, whip the egg whites and cream of tartar until soft peaks form (about 2 minutes). Gradually add the remaining 2 T. of sugar and beat until stiff peaks form.

3. In small bowl, whisk together the cake flour, cocoa, and baking powder. Gradually fold the flour into the egg yolks, 1/2 at a time, until well incorporated. Fold in the melted butter.

4. Gently fold 1 large spoonful of the egg whites into the egg yolks. Then fold in the remaining egg whites. Spoon into the cupcake pans until 1/2 full. Bake 20 minutes.

To assemble:

1. Spread a generous coating of BlackOut Cream on top of the cupcakes. Then, turn the cupcakes upside down and dip into a bowl filled with the cookie crumbs.

Note: These cupcakes need to be refrigerated if they are not going to be eaten for several hours.