



Tiramisu Cupcakes

Cake:

- 1-1/2 cups flour
- 1-1/4 t. baking powder
- 1/4 t. salt
- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 2 t. vanilla
- 1 cup milk

Syrup:

- 1/2 cup cold espresso or strong coffee
- 2 t. dark rum (or 1 t. rum extract)

Frosting:

- 8 oz. mascarpone cheese
- 1/3 cup sugar
- 1/2 cup heavy cream
- 2 t. vanilla
- 2 t. dark rum (or 1 t. rum extract)
- cocoa powder, for dusting

Preheat oven to 350°F. Line 12 cup muffin pan with paper liners and spray top with baking spray. Set aside

1. In medium bowl, combine flour, baking powder and salt. Set aside.
2. In mixing bowl, cream butter and sugar together for 5 minutes, until light and fluffy.
3. With the mixer on low speed, add the eggs one at a time, then the vanilla. Scrape the bowl down, making sure to get all the butter into the center of the bowl. Let the mixer spin for a few seconds so everything can combine.
4. With the mixer on a slow speed, add a third of the flour, half the milk, repeating until you've added all the milk and flour. Once the batter comes together, stop the mixer, scrape down the bowl and let it beat for just a few more seconds. Take a spatula and do a final mix down.
5. Using a large cookie scoop, divide the batter evenly into the cupcake wells, filling them about 2/3 full. Bake for 20 minutes, testing with a toothpick for doneness. Let cupcake sit in pan, on a cooling rack, for 5 minutes. Then remove them carefully with a fork onto the rack.
6. While the cupcakes are still warm, use a toothpick and poke about 12 holes into each cupcake, making sure the toothpick touches the bottom of the cake.

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7. In a small bowl, mix the espresso and 2 t. dark rum. Slowly spoon this mixture on top of the cupcakes, so that it soaks into the cake. Use all the espresso-rum mixture and try to cover the as much of the surface area of the cupcake as possible. Let the cupcakes sit and cool for another hour.

8. When the cupcakes are completely cool, it's time to make the frosting. In a mixer, cream together the mascarpone cheese, sugar, heavy cream, vanilla and rum on a low speed. Once the ingredients come together, turn the speed up to high and whip until the frosting is very thick.

9. Place frosting in a piping bag with a large tip. Pipe the frosting on top of cupcakes, leaving a little edge of the cake showing. Then sprinkle the tops with a dust cocoa powder.

These cupcakes must be stored in the refrigerator.