

SAVED BY THE BELL

BACK-TO-SCHOOL WEEK

FAMILY FUN FRIDAY

SLUMBER PARTY SNACKS!

MAKE YOUR FAVORITE OLD SCHOOL SNACKS
THE WHOLE FAMILY WILL ENJOY!

HOMEMADE HOSTESS CUPCAKE

INGREDIENTS:

FOR CUPCAKES:

3 OUNCES BITTERSWEET CHOCOLATE
1/3 CUP DUTCH-PROCESSED COCOA POWDER 3/4
CUP BREWED COFFEE (STILL HOT)
3/4 CUP BREAD FLOUR
3/4 CUP GRANULATED SUGAR
1/2 TEASPOON BAKING SODA
1/2 TEASPOON SALT
6 TABLESPOONS VEGETABLE OIL
2 EGGS
2 TEASPOONS WHITE VINEGAR
1 TEASPOON VANILLA EXTRACT

FOR FILLING:

1 CUP MARSHMALLOW CREME
1/4 CUP UNSALTED BUTTER (AT ROOM TEMPERATURE) 1/2
CUP POWDERED SUGAR

FOR GANACHE FROSTING:

2 1/2 OUNCES BITTERSWEET CHOCOLATE (FINELY CHOPPED)
1/4 CUP HEAVY CREAM

FOR WHITE ICING:

1 CUP POWDERED SUGAR
1/4 CUP UNSALTED BUTTER (AT ROOM TEMPERATURE)
1 TABLESPOON WHOLE MILK
SPASH VANILLA EXTRACT



DIRECTIONS:

1. MAKE THE CUPCAKES: PREHEAT OVEN TO 350 DEGREES F. LINE A STANDARD 12-CUP MUFFIN TIN WITH PAPER OR FOIL LINERS. PLACE THE CHOCOLATE AND COCOA IN A MEDIUM BOWL. POUR THE COFFEE OVER THE MIXTURE AND LET SIT, COVERED, FOR 5 MINUTES. WHISK THE MIXTURE GENTLY UNTIL SMOOTH, THEN TRANSFER TO THE REFRIGERATOR TO COOL COMPLETELY, ABOUT 20 MINUTES. WHISK TOGETHER THE FLOUR, SUGAR, BAKING SODA AND SALT IN A MEDIUM BOWL. WHISK THE OIL, EGGS, VINEGAR AND VANILLA EXTRACT INTO THE COOLED CHOCOLATE MIXTURE UNTIL SMOOTH. ADD THE FLOUR MIXTURE TO THE CHOCOLATE MIXTURE AND WHISK UNTIL SMOOTH. DIVIDE THE BATTER EVENLY AMONG THE MUFFIN CUPS. BAKE CUPCAKES UNTIL SET AND JUST FIRM TO THE TOUCH, 15 TO 20 MINUTES. LET THE CUPCAKES COOL IN THE TIN ON A WIRE RACK UNTIL COOL ENOUGH TO HANDLE, ABOUT 10 MINUTES. REMOVE EACH CUPCAKE FROM THE TIN, SET ON THE WIRE RACK, AND LET COOL COMPLETELY BEFORE FILLING AND FROSTING, ABOUT 1 HOUR.
2. MAKE THE FILLING: BEAT THE MARSHMALLOW CREME AND BUTTER ON MEDIUM SPEED UNTIL SOFT AND LIGHT. REDUCE THE SPEED TO LOW AND SLOWLY ADD THE POWDERED SUGAR. ONCE IT HAS ALL BEEN INCORPORATED, INCREASE THE SPEED TO MEDIUM-HIGH AND BEAT UNTIL VERY LIGHT AND FLUFFY. TRANSFER THE FILLING TO A PASTRY BAG FITTED WITH A LARGE, ROUND TIP AND REFRIGERATE UNTIL READY TO USE. MAKE THE GANACHE FROSTING: PLACE THE CHOPPED CHOCOLATE IN A SMALL BOWL. PLACE THE CREAM IN A SMALL SAUCEPAN AND BRING TO A SIMMER OVER MEDIUM HEAT. REMOVE FROM THE STOVE, AND IMMEDIATELY POUR OVER THE CHOPPED CHOCOLATE. LET STAND FOR 2 MINUTES, THEN GENTLY WHISK TOGETHER UNTIL A SMOOTH GANACHE FORMS. SET ASIDE TO THICKEN FOR 5 TO 10 MINUTES.
3. MAKE THE WHITE ICING: BEAT TOGETHER THE POWDERED SUGAR, BUTTER, MILK AND VANILLA ON MEDIUM SPEED UNTIL COMPLETELY BLENDED AND SMOOTH. TRANSFER THE ICING TO A PASTRY BAG FITTED WITH A SMALL, ROUND TIP AND REFRIGERATE UNTIL READY TO USE.
4. ASSEMBLE THE CUPCAKES: CUT THE CENTERS OUT OF THE COOLED CUPCAKES, GOING ABOUT TWO-THIRDS OF THE WAY DOWN. USING THE PREPARED PASTRY BAG, PIPE FILLING INTO THE HOLES OF EACH CUPCAKE. IF ANY FILLING SPILLS OVER THE TOP, JUST SCRAPE IT OFF SO THE TOP STAYS SMOOTH. ONCE ALL OF THE CUPCAKES HAVE BEEN FILLED, TAKE THEM ONE AT A TIME AND DIP THEM, TOP-SIDE-DOWN, INTO THE GANACHE. ALLOW ANY EXCESS TO DRIP OFF. ONCE ALL OF THE CUPCAKES HAVE BEEN TOPPED WITH GANACHE, REFRIGERATE FOR 20 TO 30 MINUTES TO ALLOW THE GANACHE TO FIRM UP AND SET. ONCE THE GANACHE IS FIRM, TAKE YOUR PASTRY BAG WITH THE WHITE ICING AND PIPE THE DECORATIVE CURLS ACROSS THE TOP OF EACH CUPCAKE. ALLOW TO SET FOR ABOUT 15 MINUTES BEFORE SERVING. ANY LEFTOVER CUPCAKES SHOULD BE STORED IN AN AIRTIGHT CONTAINER IN THE REFRIGERATOR.



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264
San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429-8797
Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959
www.san-clemente.org/recreation