



Chocolate Wine Ganache Filled Cupcakes

From: Wine A Little Cook A Lot

Serves: 14 time: 75 minutes

These are a delicious chocolate & wine match made in heaven! They taste even better after being refrigerated overnight.

gather:

cupcakes:

- 1 cup bakers fine granulated sugar
- $\frac{3}{4}$ cup + 2 tablespoons all-purpose flour
- $\frac{1}{4}$ cup + 2 tablespoons unsweetened cocoa powder
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 large egg
- $\frac{1}{2}$ cup buttermilk
- $\frac{1}{4}$ cup vegetable oil
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ cup boiling water
- $\frac{1}{4}$ cup espresso or black coffee

pinot noir chocolate ganache (about 1- $\frac{1}{2}$ cups):

- 1 – $\frac{1}{2}$ cups heavy cream
- 2 cups semisweet chocolate chips
- $\frac{1}{4}$ cup pinot noir wine or any other red wine

- pinch of salt

raspberry whipped cream frosting:

- 1 cup frozen raspberries
- 2 tablespoons bakers fine granulated sugar
- 1 – ½ cups heavy whipping cream (cold)
- 1 teaspoon vanilla extract
- Fresh raspberries, for garnish (optional) – I like to top these with little chocolate hearts.

cook:

1. heat oven to 350 degrees and line cupcake pans with liners.
2. in a stand mixer with paddle attachment (or hand mixer), mix together sugar, flour, cocoa, baking powder, baking soda and salt on low until fully combined.
3. add eggs, buttermilk, oil and vanilla; beat on low speed until combined then increase speed to medium and mix for an additional minute.
4. heat water in small saucepan until boiling then mix into batter along with espresso. batter will be thin.
5. fill cupcake liners 2/3 full with batter and bake 22 to 25 minutes until inserted toothpick comes out clean. transfer to cooling rack and cool completely.
6. add heavy cream to a small saucepan and heat on low until the cream is steaming and before it boils.
7. add chocolate chips to a large glass heat proof bowl and pour warmed cream over the chips. Add the wine and a pinch of salt. allow to stand for about 2 minutes and when chocolate is softened, whisk until completely smooth. let cool at room temperature before filling cupcakes.
8. for the raspberry puree: place frozen raspberries and sugar in a small saucepan over medium heat. bring to a low boil and cook stirring frequently for about 5 minutes.

9. remove and pour into a fine mesh strainer placed over a bowl. use a spatula to scrape and strain the liquid into the bowl. discard seeds. let completely cool to room temperature. (approximately 3 tablespoons)
10. place cold whipping cream in stand mixer with whisk attachment and whip on medium speed until soft peaks form then add vanilla and raspberry puree and continue to whip until stiff peaks form and hold shape.
11. make a small hole in the center of each cupcake and fill each hole with about 1 tablespoon of ganache.
12. frost each cupcake with raspberry frosting and garnish with a fresh raspberry, or small chocolate heart and sift a little cocoa powder.

tips:

1. I like to prep the raspberry puree first then I make the ganache. Then these can cool while the cupcakes are baking.
2. For the ganache, I use a double boiler to heat the whipping cream and melt the chocolate chips. Once these are melted, I remove from the heat and add the wine and salt whisk together and set aside to cool.
3. I make small dark chocolate hearts for garnish.

drink:

made these little beauties with a delicious quintessential 2016 Russian River Pinot Noir from Vo'kel Cellars. A light bodied Gamay would be just as beautiful!