



Chocolate Santa Cupcakes

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Chocolate Santa Cupcakes Recipe

Marzipan Santas

There are no particular rules to create your favorite edible figurines. Many Santa ideas can be found through books and on the internet. My Santas are made using white marzipan and chocolate modeling (plastic chocolate). Sugar paste icing can be used as well. Sugar paste is very sweet, edible sugar dough usually made from sugar, egg whites, and glucose. It is sometimes referred to as sugar gum or gum paste, but should not be confused with fondant. Marzipan or gum paste figurines should be stored in a cardboard box or like container with a lid in a cool and dry place. Avoid refrigerator; if they are exposed to condensation this can cause them to break down. These cute Santas are so fun to make; they will be the perfect addition to your holidays!

Royal Icing (for Santa's fur, beard, mustache and hair).

1 ea. (30g) egg white

1/4 tsp lemon juice

7 ounces (210g) powdered sugar, sifted

A few drops vanilla extract (optional).

Method

Using a stand mixer fitted with the paddle attachment or by hand, beat egg white with a few drops of lemon and half of the sifted sugar. Add the remaining sugar and beat energetically to stiff peaks. Royal Icing can keep refrigerated for weeks. When dry, Royal Icing is very dry and resistant. Cover immediately or save in pastry bag before using.



Chocolate Cupcakes / Makes 6. / 2 ounces (60g) each.

1 ea. (50g) whole egg
1/4 tsp (1g) salt
1/2 cup (100g) granulated sugar
1/3 cup (80ml) vegetable oil
2 Tbsp (30ml) honey, corn syrup or chocolate syrup
1/3 cup (60ml) buttermilk or whole milk
1/2 tsp (2.5ml) vanilla extract
2/3 cup (110g) all-purpose flour, sifted
1/4 cup (30g) unsweetened cocoa powder, sifted
1/4 tsp (1g) baking soda
1/4 tsp (1g) baking powder

Method

Line a 6-cup muffin pan with paper or foil liners. In a stand mixer fitted with the whisk or paddle attachment, beat the egg with salt and sugar on high speed until fluffy then, pour in oil and continue beating until fluffy. Add honey, vanilla and buttermilk and the sifted dry ingredients such as flour, cocoa powder, baking powder and baking soda. Mix on low speed until just combined.

Cream Cheese Frosting

7.5 ounces (230g) cream cheese, room temperature
6 Tbsp (65g) powdered sugar
1 vanilla bean, scrape out seeds or 1 tsp (5ml) vanilla extract
1/3 cup (80ml) heavy cream, chilled

Method

Beat cream cheese with sugar and vanilla using the paddle attachment first for about 3 minutes on high speed. Stop the mixer and swap out the paddle for the whisk attachment. Scrape down the sides and bottom of the bowl with a rubber spatula. Pour in heavy cream and continue beating for one minute more on high speed to smooth it out.

Baking

Preheat oven to 350°F (180°C). Divide the batter among the muffin cups. Bake until toothpick inserted into the center comes out clean, about 20 minutes. Transfer to a rack and let cool 10 minutes in the pan, then remove to the rack to cool completely. Serve cupcakes within 2 days or freeze for a couple of weeks in an airtight container without the frosting.

Chocolate Santa Cupcakes: Pipe the frosting onto the cupcakes in a spiral motion to create a swirl and top each cake with a Santa.