

Chocolate Stout Cupcakes

Written by Scott

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Vintage staffer Shari, shares her recipe for decadent chocolate cupcakes, prepared with Young's Dbl. Chocolate Stout.

Chocolate Stout Cupcakes

2 large eggs, at room temperature
1/2 cup plain, thick yogurt, at room temperature
6 oz. Young's Double Chocolate Stout, at room temperature (any type of stout will do)
2 tsp vanilla extract
1/2 cup dutch processed cocoa powder
1 cup sugar
1 1/4 cups all purpose flour
1 teaspoon baking soda
1/8 teaspoon ground cinnamon
6 tablespoons butter, melted

1. Preheat oven to 350 degrees.
2. Line a 12-cup cupcake pan with cupcake papers; spray the whole thing, cupcake papers and all, with nonstick spray. Set aside.
3. Melt butter in microwave or on stovetop, then set aside.
4. In a large bowl, preferably with a pouring spout, whisk together eggs and yogurt. Add beer and vanilla whisk until well combined.
5. Sift all the dry ingredients together (cocoa powder, sugar, flour, baking soda, and cinnamon) into a separate bowl.
6. Add about a third of the flour mixture into the wet ingredients and using a hand mixer, blend well. Add the rest of the flour mixture, a third at a time, mixing well after each addition. When all ingredients are blended, add the melted butter then continue mixing until very well combined.
7. Pour batter into the twelve cups, filling each only about 3/4 full.
8. Bake on center rack of the preheated 350 degree oven and for approximately 25 minutes.
9. When cupcakes are done (toothpick inserted in center of a cupcake will come out clean), remove the pan to a wire rack. Let cool for ten minutes then remove cupcakes from pan and let them cool completely on wire rack.

Vanilla Bean Cream Cheese Frosting

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8 ounces cream cheese, at room temperature

4 tablespoons butter, at room temperature

4 cups powdered sugar

1/2 t. vanilla extract

Seeds from 1/2 a vanilla bean that has been split and scraped (I didn't have a vanilla bean so I just put in a little extra vanilla extract)

In a medium bowl, blend together cream cheese, butter, vanilla and vanilla bean seeds. Gradually add powdered sugar, mixing well until it's all incorporated. Use immediately. The frosting will harden in the fridge, so plan on bring it back to room temperature if you must refrigerate it before frosting the cupcakes.