

S O M E

KITCHEN STORIES

fiction + food

Americano Cupcakes

Source: I Am Baker and Ina Garten | Prep Time: 20 min | Cook Time: 13-16 min |
Makes about 20 cupcakes

To make the cupcakes:

INGREDIENTS

1 cup butter
2 tablespoons instant coffee
1 cup boiling water
2 cups AP flour
2 cups sugar
1/4 tsp salt
1/2 cup buttermilk
2 eggs
2 tsp baking soda
1 tablespoon vanilla

DIRECTIONS

Preheat oven to 350°

Start by melting the butter on a saucepan on the stove. Once the butter is melted, add in the instant coffee. Pour in the boiling water and remove from heat. Whisk until fully combined and then set aside.

In large bowl, add flour, sugar, salt, and baking soda. Pour butter mixture over and whisk together.

In separate bowl mix buttermilk, eggs, and vanilla. Pour over batter and whisk until fully combined.

Line cupcake pans with paper liners. Pour batter into cups about 3/4 the way up and cook for 13-16 minutes or until an inserted toothpick is removed clean.

Let the cupcakes cool to room temperature then using a sharp knife, cut the centers of the cupcakes out and fill with whipped cream (1 cup heavy cream, 1/4 cup sugar and 1 tsp vanilla: Whip cream until almost stiff. Add sugar and vanilla; beat until cream holds peaks)

SOME

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To make the ganache:

INGREDIENTS

1/2 cup heavy cream
8 ounces good semisweet chocolate chips
2 teaspoon instant coffee granules

DIRECTIONS

For the ganache, cook the heavy cream, chocolate chips, and instant coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.

Spoon some ganache on top of each cupcake and serve.