

SOME

## KITCHEN STORIES

*fiction + food*

### Brownie Batter Chocolate Fudge Cupcakes

source: kevinandamanda.com | makes 36 cupcakes

#### INGREDIENTS

*For the brownie batter:*

- 1/4 cup butter, melted
- 1/3 cup fat-free sweetened condensed milk
- 1/3 cup milk
- 1 (18.25 oz) box devil's food cake mix

*For the cupcakes:*

- 1 (18.25 oz) box devil's food cake mix
- 1 (3.9 oz) pkg Jello instant chocolate fudge pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 eggs, beaten
- 1/2 cup milk
- 2 cups mini semi-sweet chocolate chips

*For the frosting:*

- 5 sticks butter, softened
- 8 oz powdered sugar
- 1.5 cups unsweetened cocoa powder (Hershey's Special Dark Cocoa)
- a pinch of table salt
- 1.5 cups light corn syrup
- 2 tsp vanilla extract
- 16 oz milk chocolate chips

#### DIRECTIONS

*For the brownie batter:*

Combine all ingredients in a large bowl and mix on medium speed for 2 mins until well combined. Using a small scoop (about 1.5 tbsp) drop batter onto a baking sheet lined with parchment paper and freeze overnight.

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### **DIRECTIONS**

*The next day, finish the cupcakes*

*For the cupcakes:*

Preheat oven to 325 degrees. Spray a muffin tin with cooking spray and line with cupcake liners. Combine all ingredients except chocolate chips into a very large bowl and mix on medium speed for 2 mins until well combined. Stir in chocolate chips. Using a large scoop (about 3 tbsp) drop batter into the cupcake liners, filling about 2/3rds full. Remove brownie batter from freezer and press into the cupcake batter. Bake for 22-28 mins. Allow to cool completely before frosting.

*For the frosting:*

Melt chocolate chips in the microwave, stirring well every 30 seconds. Allow to cool for 5-10 mins. Combine butter, sugar, cocoa and salt in a food processor and process until smooth, about 30 seconds. Scrape the bowl as needed. Add the corn syrup and vanilla and process until just combined, about 5-10 seconds. Scrape the bowl again, then add the melted chocolate and pulse until smooth and creamy, about 10-15 seconds. You can use a mixer for this too, if you don't have a food processor, just don't whip the butter too much! :)

Adapted from Cook's Illustrated.