

# GHOST CUPCAKES



## CUPCAKE BATTER

200g	Plain flour
200g	Brown sugar
185g	White sugar
230g	Eggs
245g	Water
280g	<b>DLA La Paz 66% Dark Chocolate Couverture</b>
60g	Alkalized Cocoa Powder
8g	Instant coffee powder
224g	Plain unsweetened yogurt + 4tsp distilled white vinegar (let sit for 5 minutes)
1/2c	Vegetable oil
4.5g	Baking Soda
4g	Kosher Salt
2tsp	Vanilla

## METHOD

In a bowl, whisk together flour, baking soda, salt and sugars. Set aside.

In another bowl, combine the chocolate, coffee and cocoa powder. Boil the water and pour over the chocolate mixture. Let it sit for one minute and whisk together until all the chocolate is melted and it forms a smooth and homogenous mixture. Cool.

Whisk together the yogurt + vinegar mixture, oil, eggs and vanilla. Add to the chocolate mixture and whisk together.

Add half of the dry ingredients to the chocolate mixture, mix until just combined. Add the rest of the flour mixture until just absorbed and there are no lumps.

Scoop over cupcake tins and bake at 350F for 20-25mins, or until done.

## GANACHE

500g	<b>DLA La Paz 66% Dark Chocolate Couverture</b>
350g	Heavy Cream
50g	Sour Cream
45g	Butter, Softened

Heat the cream and pour over the chocolate. Let it sit for 1 minute and whisk together until smooth and no lumps remain.

Add the softened butter and whisk until homogenized.

## GHOST FONDANT:

1 Tub **DLA Rolled Fondant White**

Roll out the ready made dough on a clean surface to about 3mm. Use flour or cornstarch to prevent from sticking.

Cut out circles in the dough using a round cookie cutter.

Grab a small lollipop and place in the center of the fondant circle to shape the ghost's head.

Shape the bottom of the ghost's folds.

Place the lollipop into the cupcake and paint on the ghost's faces.

## FEATURED PRODUCT



La Paz 66%  
Dark Chocolate  
Couverture