

SUNSET Magazine Devil's Food Cupcakes with Marshmallow Filling

PREP AND COOK TIME: About 1½ hours, plus at least 35 minutes to cool

MAKES: 16 cupcakes

$\frac{3}{4}$ cup ($\frac{3}{8}$ lb.) **butter**, at room temperature

1½ cups **sugar**

2 **large eggs**

2 cups **all-purpose flour**

$\frac{1}{2}$ cup **Dutch-process unsweetened cocoa**

2 teaspoons **baking powder**

$\frac{1}{2}$ teaspoon **salt**

1 cup **milk**

1 jar (7 oz.) **marshmallow cream**

Chocolate cream cheese frosting (recipe follows)



1. In a bowl, with a mixer on medium speed, beat butter and sugar until smooth. Add eggs, one at a time, beating well after each addition and scraping down sides of bowl as needed.
2. In another bowl, mix flour, cocoa, baking powder, and salt. Stir half the flour mixture into butter mixture. Stir in milk just until blended. Add remaining flour mixture and stir just until incorporated. Spoon batter equally into 16 muffin cups (1/3-cup capacity; cups should be almost full) lined with paper baking cups.
3. Bake in a 350° regular or convection oven until tops spring back when lightly pressed in the center and a wooden skewer inserted in the center comes out clean, about 20 minutes. Let cool in pans on racks for 5 minutes; remove cupcakes from pans and set on racks to cool completely, at least 30 minutes.
4. With a small, sharp knife, cut a cylinder about $\frac{3}{4}$ inch wide and 1 inch deep from the center of the top of each cupcake. Trim off and discard about $\frac{1}{2}$ inch from the bottom of each cylinder. With tip of knife, hollow out a small cavity inside each cupcake.
5. Spoon marshmallow cream into a pastry bag fitted with a $\frac{1}{2}$ -inch plain tip. Twist end of bag tightly to secure. Place tip in cavity of one cupcake; without moving tip, squeeze filling into cavity, to $\frac{1}{4}$ inch from top. Repeat to fill remaining cupcakes. Insert cake cylinders into holes.
6. Spoon chocolate cream cheese frosting into another pastry bag, fitted with a $\frac{3}{4}$ -inch star tip, and pipe onto tops of cupcakes, or spread on cupcakes with a knife.

Chocolate cream cheese frosting. In a bowl, with a mixer on low speed, beat 8 ounces **cream cheese** and $\frac{1}{2}$ cup ($\frac{1}{4}$ lb.) **butter**, both at room temperature, until well blended. In another bowl, sift together 1½ cups **powdered sugar** and 6 tablespoons **unsweetened cocoa**. Beat into cream cheese mixture until frosting is smooth.

Ferreira, Charity and Washington, Kate. "Sweet Treats Throw a Halloween party full of not-so-scary surprises." *SUNSET* October 2002: 152-154. Print.

Notes  :

- I used unsalted butter, white granulated sugar, and whole milk in this recipe.
- These are the brands I used for the cocoa and marshmallow cream:
- These cupcakes taste the best on the day baked. If storing cupcakes in the refrigerator, I



I recommend letting the cupcakes sit out of the fridge prior to serving until they reach room temperature (the frosting solidifies in the refrigerator due to the butter and cream cheese).