



WINE AND OLIVE ESTATE

Chocolate Red Wine Cupcakes with Blackberry Frosting

INGREDIENTS

For Chocolate Cupcakes:

- 1 cup all-purpose flour
- 1 cup sugar
- $\frac{1}{3}$ cup Cocoa powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 egg, at room temperature
- $\frac{1}{2}$ cup buttermilk, at room temperature
- $\frac{1}{4}$ cup hot water
- $\frac{1}{4}$ cup **Morgenster Reserve 2012**
- $\frac{1}{4}$ cup vegetable oil
- $1\frac{1}{2}$ teaspoons vanilla extract
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For Blackberry filling:

- 1 cup frozen blackberries
- $\frac{1}{4}$ cup granulated sugar
- 1 lemon, zest and juice
- 1 teaspoon vanilla extract
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For Blackberry Swiss Meringue buttercream:

- 5 egg whites, room temperature
- $1\frac{1}{4}$ cup granulated sugar
- $1\frac{1}{2}$ cup (3 sticks) unsalted butter, room temperature
- $\frac{1}{2}$ cup blackberry filling
- 2 teaspoon vanilla extract

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DIRECTIONS

For the Cupcakes:

1. Preheat oven to 350degrees F. Line muffin tins with cupcake liners.
2. Sift together all the dry ingredients in the bowl of an electric mixer.
3. In a medium bowl, combine all the wet ingredients using a whisk.
4. Mix the dry ingredients on low speed for 1 minute. Stop the mixer and add the wet ingredients. Mix for 2 minutes on medium speed and scrape the sides and bottom of bowl. Mix for additional minute on medium speed.
5. The batter will be thin. Divide evenly among the cupcake liners.
6. Bake for 12-15 minutes or until a toothpick inserted in the centre comes out almost clean.
7. Cool cupcakes on wire racks completely. Meanwhile you could start on the frosting.
8. While cupcake cools, make the filling. In a medium saucepan, combine the blackberries, sugar, lemon zest and juice. Cook until blackberries are broken down and sauce thickens. Divide into two and save one half as filling. The other half you can pass through a fine mesh and use in the frosting.

For Blackberry Swiss Meringue Buttercream:

1. Whisk together sugar and egg whites in a heatproof mixing bowl set over (not in) a pan of simmering water. Whisk until warm and sugar is dissolved (mixture should feel completely smooth when rubbed between your fingers), 2 to 3 minutes. Remove from heat.
2. With an electric mixer on medium speed, whisk egg white mixture 5 minutes (using the whisk attachment). Increase speed to medium-high, and whisk until stiff, glossy peaks form and meringue has cooled (test by feeling bottom of bowl), about 6 minutes.
3. Reduce speed to medium and switch to the paddle attachment. Add butter, one piece at a time, beating well after each addition. Beat in vanilla and saved blackberry filling into the batter. Whip for additional minute.
4. Use immediately or store in an airtight container in fridge for up to a week.