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CHEF'S CORNER

# Chef Rebekah Pierce



Rebekah Pierce on set of *Beyond the Plate RVA* with PR expert Latika Lee. Photo by Denise Bell.

“There’s gourmet decadence in each morsel of this dark chocolate chip cupcake.”

## Dark Chocolate Chip Cupcakes with Chocolate Cream Cheese Frosting

**Course:** Dinner

**Cuisine:** American

**Prep Time:** 15-20 minutes

**Cook Time:** 22-24 minutes

**Total Time:** 40-45 minutes (does not include cooling time and frosting the cupcakes)

**Serving Size:** 15-18 cupcakes (1.5 dozen)

## Ingredients

### Dark Chocolate Chip Cupcakes

- 1 cup flour
- ½ tsp. baking soda
- ½ tsp. salt
- ¾ cup milk (2% or Lactaid 2%)
- ½ cup unsweetened cocoa powder
- 1 cup sugar
- ¾ cup vegetable oil
- 1 egg
- 1 tsp. vanilla extract (preferably Watkins brand)
- 1 tbsp. Hershey’s Chocolate Syrup

### Chocolate Cream Cheese Frosting

- 8 oz. cream cheese, room temperature
- 6 tbsp. salted butter, room temperature
- 4 cups confectioners’ (powdered) sugar
- 1 tsp. vanilla extract (preferably Watkins brand)
- ½ cup unsweetened cocoa powder

## Preparation

### Dark Chocolate Chip Cupcakes

1. Preheat the oven to 350 degrees.
2. Line a 12-cup muffin pan with paper or foil liners.
3. Spray the liners with cooking spray to prevent the cupcakes from sticking to the liners.
4. Whisk 1 cup of flour and ½ tsp. each of salt and baking soda in a medium bowl.
5. Heat ¾ cup of milk until hot but not boiling and pour over ½ cup of unsweetened cocoa powder in a large bowl and whisk until smooth. Let cool slightly.
6. Whisk 1 cup of sugar, ¾ cup vegetable oil, 1 egg, and 1 tsp. vanilla extract until smooth. Whisk in the flour mixture until just combined.

## *Chef Rebekah Pierce (continued)*

7. Add the tbsp of Hershey's Chocolate Syrup and mix well. The batter will be thin.
8. Bake until the tops spring back, or 22-24 minutes.
9. Transfer to a wire rack and let cool for 5 minutes.
10. Remove the cupcakes from the muffin pan and let cool completely on the wire rack.

**NOTE:** This recipe makes about 15-18 cupcakes (1.5 dozen).

### **Chocolate Cream Cheese Frosting**

1. Combine the cream cheese and butter with a mixer until smooth.
2. Add about half of the powdered sugar, cocoa powder, vanilla extra and mix until smooth and well-combined.
3. Add the remaining powdered sugar and mix until smooth.
4. Add frosting to the cupcakes with a piping bag with a thick tip or a simple spatula.
5. Decorate according to your tastes.

**NOTE:** This will be messy as cocoa powder and powdered sugar dust tends to get everywhere, so try to mix on slow to medium for the first few seconds until the dust settles and then continue mixing on medium to high until the frosting is smooth.

This recipe makes enough frosting for about 2 dozen cupcakes, so feel free to halve the ingredients if necessary.



*Photo by Rebekah Pierce*