

Cherry Chocolate Cupcakes.

Inspired by Martha again this week. Makes a batch of 32

Ingredients

- 1 cup plus 2 Tablespoons unsalted butter (aka 2 1/2 sticks) (room temperature)
- 1 cup plus 2 Tablespoons unsweetened cocoa powder
- 2 1/2 cups plus 2 Tablespoons all-purpose flour
- 2 teaspoons baking soda
- 1/8 teaspoon salt
- 1 cup granulated sugar
- 1 cup packed dark-brown sugar
- 3 large eggs, room temperature
- 3/4 cup sour cream or plain yogurt (I've also used cherry yogurt and it was great!)
- 1 1/2 cups buttermilk (use only 1 1/4 cups of buttermilk if you use the maraschino cherry juice)
- 1 teaspoon cherry extract or 1/4 cup of maraschino cherry juice

To Do:

1. Preheat oven to 350. Put those cupcake liners in the tins.
2. Whisk together flour, cocoa, baking soda and salt.
3. With an electric mixer on medium-high, cream butter and granulated sugar until it's the color of the center of a daisy- lovely light yellow. Add brown sugar and beat until fluffy.
4. Eggs drop in (without their shells, of course) one at a time. Scrape the bowl as needed to achieve a smooth batter.
5. Mix in sour cream. Reduce speed to low.
6. Add the flour mixture in three batches, alternating with two additions of buttermilk mixed with the cherry extract or maraschino cherry juice, but mix until just combined after each.
7. Spoon the batter into the liners, 3/4 full.
8. Bake 20 minutes.
9. Cool
10. Frost with a pink tinted lovely meringue buttercream frosting that has 1/4 teaspoon of cherry extract added to it.
11. Even cooler.

Pucker those lips. These are going to be delish!