

- A: 6oz white chocolate
- 1/4t mint extract
- 1 drop green food coloring
- B: 1/8C flour
- 1/4C cocoa powder
- 1/4t baking soda
- 1/4t salt
- C: 1 egg
- 1/2C brown sugar
- 1/2C granulated sugar
- 1/2C whole milk, plus 2T
- 1/3C coffee
- 1/2C butter, melted
- D: 6oz semi-sweet chocolate
- 3/4C heavy cream
- 3T butter
- 1C semi-sweet chocolate chips
- 1/2t mint extract

## Desserts/Mint Chocolate Cupcakes

## Desserts/Mint Chocolate Cupcakes

2 drops green food coloring

1. Melt (A) in double boiler, spread in pan, and cool, then break up into chips.
2. Sift (B) together.
3. Whisk (C), then add (B), mix, then add chips.
4. Place into lined muffin tins, bake 350F for 15min or until toothpick comes out clean.
5. Mix (D) to make frosting, and frost cupcakes.

Servings: 24

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