

Orange-Scented Chocolate Campfire Cupcake

Recipe courtesy of Brady Breese, Urban Cookies & OllieCake, 2011

Chocolate chards, recipe follows

8 medium oranges, washed, halved and hollowed, used as cupcake liners, instructions follow

Pure orange extract, for coating orange peel halves before baking

1/4 cup plus 2 tablespoons canola oil

1/2 cup sugar

1/4 cup brown sugar

3/4 teaspoon sea salt

1 teaspoon pure vanilla extract

1/2 cup sour cream

1/4 cup plus 2 tablespoons cocoa powder

1 large egg

3/4 cup all-purpose flour

1 teaspoon baking powder

1/4 cup hot brewed coffee

1/2 teaspoon baking soda

3/4 teaspoon apple cider vinegar

Cream cheese frosting, recipe follows

2 medium oranges, washed, peel used for decorative cork screws, instructions follow

Special equipment: citrus peeler that includes a cork screw/channeling blade

Chocolate Chards:

4 ounces dark chocolate (recommended: 60% - 72% cacao)

Tear off 2, 14-inch pieces of parchment or wax paper and set aside. In a double boiler, melt chocolate. If you don't have double boiler, fill a small to medium-size pot with 2 inches of water. Then, place a heat-proof bowl, with a diameter larger than the pot, on top. Make sure the bowl is large enough not to fall into the pot or touch the water. Place chocolate in the bowl and place the pot and bowl on the stovetop over medium heat. This will create steam, which will melt the chocolate. With a rubber spatula, stir the chocolate frequently until it's smooth. Remove from heat and carefully pour the melted chocolate onto one of the sheets of paper.

With a rubber spatula, spread a thin, even layer of chocolate across the paper, about a 1/2-inch from each edge. Cover the chocolate with the second sheet of paper. Starting at one of the short edges of the paper, hold both sheets and roll into a tube. Place in the freezer on a flat surface for 45 minutes. Remove and unroll tube. As you unroll, the chocolate will crack into chards. Peel back the top sheet of paper. To remove chocolate chards from the second sheet of paper, gently slide a spatula under the chards. Store on a plate or baking sheet in the freezer until ready to decorate cupcakes.

Cupcake Cups:

Begin by creating the cups that the cupcake batter will bake in. Slice 8 oranges crosswise so that they sit on their bottom ends. Test each half for steadiness by slicing a slight amount off its

bottom until each half orange sits steadily upright. Next, use a spoon to hollow out each orange half. Coat the inside of each hollowed out orange half with orange extract and cover the outside of each half with aluminum foil to prevent burning while baking. Place foil-wrapped orange halves in muffin pan.

Preheat oven to 375 degrees F.

Cupcake Batter:

In the bowl of an electric stand mixer with paddle attachment or a standard hand held mixer and large mixing bowl, add oil, sugar, brown sugar, salt, vanilla, and sour cream. In a small bowl, sift cocoa powder and add to wet ingredient mixture. Mix on low speed for 30 seconds. Scrape down the sides and bottom of the bowl with a rubber spatula, then add the egg and mix on medium speed for 20 seconds. In a small bowl, sift flour and baking powder and add to wet ingredient mixture. Mix on low speed until incorporated. Scrape sides and bottom of the bowl and turn mixer on low speed. Slowly pour in coffee until incorporated. With the mixer off, add baking soda and follow with vinegar for an immediate bubbling action. Mix on medium speed for 5 seconds. Finally, scrape sides and bottom of the bowl one last time to be sure all ingredients are fully incorporated.

Fill the orange halves 1/2-full with batter and bake for 25 minutes. Rotate pan 180 degrees after 12 minutes of baking. Oven heat and times may vary so bake until chocolate cake top is no longer wet and an inserted tooth pick comes out clean. Cool cupcakes completely.

Yield: 15 cupcakes

Cream Cheese Frosting:

8 ounces salted butter, room temperature (recommended: European style)

8 ounces cream cheese, chilled

1 teaspoon pure vanilla extract

4 cups powdered sugar

In the bowl of an electric stand mixer with paddle attachment or a standard hand held mixer and medium mixing bowl, whip butter on medium speed for 30 seconds. Scrape sides and bottom of bowl with a rubber spatula. Add cream cheese and vanilla and mix on medium speed for 1 minute. Scrape the sides and bottom of the bowl. In a small bowl, sift the powdered sugar. Add the sugar to the wet ingredients and mix on low speed until incorporated. Finally, scrape the sides and bottom of the bowl again and mix on medium-high speed until mixture looks light and fluffy.

Yield: approximately 3 cups

Orange Peel Cork Screws:

2 medium oranges, washed

Using the cork screw/channeling blade on a citrus peeler, run the blade from the top of the orange to the bottom, creating a long blade of peel. Repeat this 15 times, creating a peel for each

cupcake. With your fingers, hold each end of the peel and twist in opposite directions until the peel twists into a cork screw. Set the cork screws aside.

To Assemble:

Place frosting in a piping bag with a round tip or in a gallon-size plastic baggy. Snip a 1/2-inch off of the corner of the plastic baggy. Next, remove the aluminum foil from each orange half and place cupcakes on a platter. Remove chocolate chards from the freezer.

Begin assembling the cupcakes by piping the frosting on each cupcake, covering only the chocolate cake and not the orange peel cup. You may also frost by simply using a butter knife and spread frosting evenly over each cake. Finally, with a tweezer or small tong, top each cupcake with an orange peel corkscrew and surround it with 3 pieces of chocolate chards standing on their sides— each chard no longer than 1.5 inches long. Take care not to touch the chards with your fingers as they will begin to melt.

Prep Time: 90 minutes

Cook Time: 25 minutes

Inactive Prep Time: 45 minutes

Ease of Preparation: difficult