



Tiramisu Cupcake

A perfect pick-me-up for an after dinner dessert.

SERVINGS: 36

PREPPING TIME: 30 MIN

BAKING TIME: 15 MIN

INGREDIENTS

-CUPCAKE-

- 550 g flour
- 50 g cornstarch
- 425 g sugar
- 2 tbsp baking powder
- 2 1/2 stick of butter
- 5 eggs
- 370 g milk
- 50 g canola oil
- 2 tbsp instant espresso
- 1 tbsp vanilla

-FROSTING-

- 2 sticks of butter
- 4 oz cream cheese
- 4 oz mascarpone cheese
- 2 lbs powdered sugar
- 1 tbsp coffee extract

-TOPPING-

- lady finger biscuits
- 10 oz dark chocolate
- 10 oz heavy cream
- 1 tbsp instant espresso
- 1 tbsp cocoa powder

DIRECTIONS

1. Preheat your oven to 350 degrees Fahrenheit.
2. In a mixing bowl add flour, cornstarch, sugar, and baking powder. Mix until well combined.
3. Cut room temperature butter into cubes, and add slowly to your dry mixture to create a crumble.
4. In a separate mixing bowl add eggs, milk, canola oil, instant espresso, and vanilla. Whisk until well combined.
5. Slowly add your wet ingredients to your dry ingredients, one-third at a time, until well combined and you reach a thick-batter consistency.
6. Line a cupcake pan with cupcake wrappers, and fill them two-thirds of the way up with batter.
7. Place in a 350 degrees Fahrenheit oven, and bake for 15 mins or until golden brown.
8. **Espresso Ganache** - heat heavy cream with instant espresso (stove-top or microwave), and add to dark chocolate. Let the mixture sit for about 5 minutes, then stir until well combined. Set aside to cool to a glaze consistency.
9. **Espresso Cream Cheese Frosting** - In a mixing bowl, beat butter until fluffy. Slowly mix in cream cheese, mascarpone cheese, and coffee extract. Add powdered sugar in batches. Mix on low until well combined.
10. Frost cupcakes with espresso cream cheese frosting. Adorn with lady fingers, a dusting of cocoa powder, and a drizzle of espresso ganache. Enjoy!

NOTES

1. You can add a shot of Cognac or Rum to the cupcakes to give it that authentic tiramisu liquor flavor.
2. Glaze ganache is a simple 1 to 1 ratio. If you need to make less/more, simply adjust the recipe.