



Samoa Cupcake Recipe

German chocolate cake batter- for cupcake

Yields approx 15 large cupcakes

- 2 1/2 cups sugar
- 3 cups ap flour
- 1 cup extra brute cocoa powder
- 1 1/2 tsp baking soda
- 1 1/2 tsp baking powder
- 1 1/2 tsp salt
- 1 1/2 cups milk
- 2/3 cups unsalted melted butter
- 2 eggs
- 3 egg yolks
- 1/2 tablespoon vanilla extract
- 1 1/4 cup hot water

Procedure:

- Combine all dry ingredients in a kitchen aid mixing bowl with paddle attachment
- Whisk all wet ingredients (except hot water) together in a separate bowl and slowly pour into dry ingredients and mix to combine
- Slowly pour in hot water
- Scrape down sides of bowl several times during mixing

- Place 4 oz of batter into each cupcake paper and bake at 325 until a knife comes out clean when placed in center.

- Place in fridge to cool before next step

Caramel sauce for center

Yields 1 qt

- 2 1/4 cups sugar
- 1 1/4 cups water
- 1/3 cup light corn syrup
- 2 1/2 cups heavy cream
- 1/4 cup unsalted butter

Procedure:

- Bring sugar, water, and corn syrup to a deep caramel color

- Slowly stir in heavy cream and then butter

- Mix until all incorporated then cool in ice bath

- Center of cupcake needs to be scooped out slightly and caramel sauce will be piped into center

Chocolate icing

Yields approx 1 1/2 qts

- 6 eggs
- 2 1/2 cups confectioners sugar
- 2 cups 100% chocolate
- 1 lb unsalted soft butter
- 1 Tablespoon vanilla extract
- 1 cup sugar
- 1/4 cup water

Procedure:

- Whisk eggs and confectioners sugar until light and fluffy

- Place sugar and water in a pot, mix together to a consistency of wet sand, cleaning the sides of the pot with water before turning on heat

- Cook sugar to 120 degrees Celsius

- Remove from heat and pour slowly into eggs/10x mixture while whipping then mix for about 5 minutes

- Mix in melted chocolate

- Mix in soft butter and whip to combine

Chocolate icing with go around and on top of cupcake.

Have toasted coconut to garnish cupcake.