

High Voltage Cupcakes

Batter:

2 Cups Cake Flour
1 teaspoon Baking Soda
½ teaspoon Baking Powder
½ teaspoon Salt
¼ Cup Cocoa Powder

¾ Cups Unsalted Butter, softened
1 ¼ Cups Sugar
1 Large Egg
2 Cups Beets, roasted & pureed

Icing:

½ Cup Unsalted Butter, softened
½ Cup Honeyed Goat Cheese (Chevre)
3½ Cups Powdered Sugar
Zest and Juice of 1 Lemon

8 Drops Yellow Food Coloring
Black Food Coloring as needed (optional)
Edible Gold Glitter (optional)

FOR THE BATTER:

Pre-heat oven to 350°F, and line two cupcake pans with red foil liners (24 total). Sift cake flour, baking soda, baking powder, salt and cocoa powder in a bowl, and set aside. In a stand mixer fitted with the paddle attachment, cream the butter and sugar together very well, until the mixture is pale yellow, about 3–4 minutes. Add the egg, and incorporate well, scraping down the sides of the bowl. Divide the flour mixture into thirds, and halve the beets*. To the butter and sugar mixture,

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alternate adding the flour mixture, and beets, incorporating well after each addition. Fill the cupcake liners $\frac{3}{4}$ of the way up with the batter, and place in the oven for about 20 minutes, until a toothpick comes out clean. Let rest for five minutes before removing cupcakes to a wire rack. Let cool completely before icing.

FOR THE ICING:

Cream the butter and cheese together until well incorporated, and add in the powdered sugar. Mix gently to begin with, then increase the speed, mixing until the butter and sugar stick together. Add in lemon zest, food coloring, and a teaspoon of lemon juice, and mix well. Add in more lemon juice gradually until you get your desired icing consistency.

To get the black striped effect, place 4 drops of black food coloring inside the piping bag about mid-way down, letting it run down the sides of the bag towards the tip. Add in the icing, and pipe onto cooled cupcakes. Top with edible gold dust, and enjoy!

To roast beets, preheat the oven to 400°F. Wrap each beet individually in foil, and roast for about 1 hour and 10 minutes. Let cool, then peel off the skin. Puree in a food processor until smooth. It should be the consistency of applesauce. You'll need about 3 beets, ©2012 The Devil Wears Parsley

a little smaller than the size of a baseball.

Serves 24

Nutrition Information per Cupcake:

Calories	251
Fat	10.9g
Saturated Fat	6.8g
Cholesterol	38.5g
Sodium	138.4mg
Carbohydrates	37.5g
Fiber	0.4g
Sugars	28.7g
Protein	2.1g

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