

Cocoa Crème Fraîche Cupcakes

Author: Meg Ray and Caitlin Alissa Williams in Food & Wine, April, 2008

Carolyn T's
Main Cookbook

Servings: 16



1 cup all-purpose flour
3 tablespoons all-purpose flour
2/3 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon salt
1/4 teaspoon baking soda
7 ounces unsalted butter, 1 3/4 sticks
1 cup sugar
3 large eggs
1 teaspoon vanilla extract
3/4 cup crème fraîche, at room temperature and stirred until runny, plus more for serving

Serving Ideas: This might serve just 12 if you fully fill 12 standard cupcake liners. But if you are judicious, it will make 16 cupcakes. If you don't have more cupcake pans, just use additional foil-type liners and set them on a separate cookie sheet to bake.

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 225 Calories; 15g Fat (56.7% calories from fat); 3g Protein; 22g Carbohydrate; 1g Dietary Fiber; 77mg Cholesterol; 204mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 3 Fat; 1 Other Carbohydrates.

Notes: Nice tender crumb. Good chocolate flavor. Has a bit of tang because of the creme fraiche. Best served with a dollop of creme fraiche, or whipped cream. Ice cream is a distraction to the flavor, IMHO. In my oven these took about 17-18 minutes.

Description:

1. Preheat the oven to 350°. Line a 12-cup muffin pan with foil baking cups. Put 4 additional foil cups on a small baking sheet.
2. Sift together the flour, cocoa powder, baking powder, salt and baking soda. In a large bowl, beat the butter and sugar until light and fluffy. At medium speed, add the eggs one at a time, beating until each one is fully incorporated before adding the next. Add the vanilla. At low speed, alternately beat in the dry ingredients and the 3/4 cup of crème fraîche in 2 batches.
3. Spoon the batter into the foil cups, filling each one two-thirds full. Bake the cupcakes for 15 minutes, or until springy when gently pressed and a cake tester inserted in the center comes out clean. Let cool slightly, then remove from the pan. Place a dollop of crème fraîche on each cupcake and serve.