

128
john st.



CHOCOLATE HAZELNUT

with NUTELLA BUTTERCREAM FROSTING

Makes 24-30 cupcakes in standard cupcake pans

FOR THE BATTER /

1 cup strong coffee
¼ hazelnut coffee creamer
1 ¼ cup cocoa
2 ⅔ cup flour
2 tsp. baking powder
1 tsp. baking soda

1 tsp. salt
1 cup French Vanilla Yogurt
1 tsp. vanilla extract
1 cup butter (softened)
2 cups sugar
2 eggs
Optional: Lindt Hazelnut Truffles

- 1 / Preheat oven to 350°F. Line a 2 standard cupcake pans with paper liners. Set aside.
- 2 / Stir together coffee, cocoa and hazelnut creamer until thick and well combined. Set aside.
- 3 / In a medium bowl, sift together flour, baking powder, baking soda and salt. Set aside.
- 4 / In a small bowl stir together yogurt and vanilla. Set aside.
- 5 / In a large bowl, with an electric mixer (or a stand mixer) cream together butter and sugar. Add the eggs one at a time, and beat until fully incorporated.
- 6 / Starting with the flour mixture, add the flour mixture and yogurt mixture to the creamed butter in 4 parts. Mix with an electric mixer or stand mixer until well combined.
- 7 / Slowly add the coffee mixture and stir until just combined.
- 8 / Divide the batter amongst the lined cupcake pan, filling only ½ way full, this recipe rises more than most recipes! I filled mine too far, learn from my mistakes! (Optional: push 1 whole Lindt Hazelnut Truffle into the center of each cupcake and top with a small spoonful of batter.)
- 9 / Bake at 350°F for 20-25 minutes or until a toothpick comes out just slightly crumbly. Do not over bake.
- 10 / Cool in the cupcake pan for 5 minutes, then transfer to a wire

FOR THE FROSTING /

1 stick butter
1- 13oz container Nutella Chocolate Hazelnut Spread
1 tbsp. vanilla extract
½ cup hazelnut coffee creamer
1 ½ cup confectioners sugar
Optional: Toasted, chopped hazelnuts

- 1 / In a large bowl, with an electric mixer (or a stand mixer) cream the butter.
- 2 / Add the Nutella, vanilla extract and coffee creamer.
- 3 / Slowly add the confectioners sugar and beat until well combined, the mixture should be light and creamy.
- 4 / Using whichever tip you choose, pipe the icing onto each cooled cupcake.
Optional: Top with toasted, chopped hazelnuts.

Icing can be refrigerated, covered, for a few hours or overnight. If refrigerated, with an electric mixer, beat until light in color and creamy again.

Cupcakes can be stored overnight at room temperature, a week in the refrigerator or frozen up to 2 months, in airtight containers. Bring to room temperature before serving.