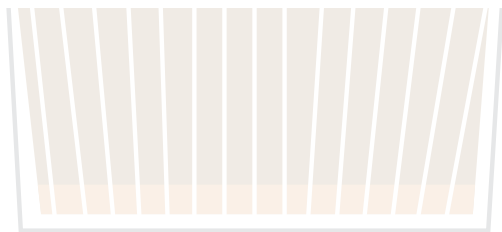


128
john st.



CHOCOLATE CAKE w. GRAHAM CRACKER CRUST

with RASPBERRY CHEESECAKE

YIELDS 12 CUPCAKES IN STANDARD LINERS.

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.

FOR THE RASPBERRY CHEESECAKE /

½ cup sugar + 2 tbsp. (for raspberries) 2 large eggs, lightly beaten
1 pound cream cheese, softened ½ cup sour cream
¾ cup raspberry Pinch of sea salt

- 1 / Preheat oven to 275°F.
- 2 / Process raspberries in a food processor until smooth, about 30 seconds. Pass puree through a fine sieve into a small bowl; discard solids. Whisk in 2 tbsp. sugar, and set aside.
- 3 / Beat cream cheese with a mixer on medium speed until smooth.
- 4 / Add sugar, then vanilla until well combined.
- 5 / Add eggs, scraping down side of bowl as necessary. Add sour cream and salt. Pour batter into spring form if you have, if not, any pan (I used a 9 inch glass) will do, because it doesn't matter if the cake stays together, you will need to ruin it anyway!
- 6 / Bake until sides are set but centers are wobbly, about 45 minutes. Refrigerate 4 hours or overnight.

FOR THE CRUST /

¾ cup graham cracker crumbs (about 8 full graham crackers)
2 tbsp. sugar
3 tbsp. unsalted butter, melted

- 1 / Stir together the graham cracker crumbs, sugar and melted butter until well combined.
- 2 / Press 1 tbsp. of the mixture into the bottom of each cupcake liner.

FOR THE CUPCAKE BATTER /

¾ cup graham cracker crumbs ½ tsp. baking soda
(about 8 full graham crackers) ¾ tsp. baking powder
2 tbsp. 1 stick unsalted butter, 2 eggs
cut into 4 pieces ¾ cup granulated sugar
2 oz. bittersweet chocolate, chopped 1 tsp. vanilla extract
½ cup Dutch-processed cocoa powder ½ tsp. salt
¾ cup all-purpose flour ½ cup sour cream

- 1 / Preheat oven to 350°F.
- 2 / Combine butter, chocolate, and cocoa in medium heatproof bowl. Set bowl over saucepan containing barely simmering water; heat mixture until butter and chocolate are melted and whisk until smooth and combined. Set aside to cool until just warm to the touch.
- 3 / Whisk flour, baking soda, and baking powder in small bowl to combine.
- 4 / Whisk eggs in second medium bowl to combine; add sugar, vanilla, and salt until fully incorporated. Add cooled chocolate mixture and whisk until combined. Sift about one-third of flour mixture over chocolate mixture and whisk until combined; whisk in sour cream until combined, then sift remaining flour mixture over and whisk until batter is homogeneous and thick.
- 5 / Divide batter evenly among the graham cracker crust cupcake liners, filling each three-quarters full. Bake until skewer inserted into center of cupcakes comes out clean, 18 to 20 minutes.

ASSEMBLY /

- 1 / Using a cupcake corer or knife, core the center of the cooled cupcakes out.
- 2 / Fill a piping bag with the cooled, set cheesecake. If the cheesecake is thick and you think it won't pipe properly, using an electric mixer beat it for about 2 minutes to get a better consistency.
- 3 / Fill the cored cupcake with the cheesecake and then pipe on the top of the cupcake with your favorite tip!