

# Rocky Road Cupcakes

Serving Size: 24 Cupcakes

*Delicious chocolatey, indulgent cupcakes!*

## Ingredients

### Chocolate Mud-Cupcakes

- 140g butter, softened (if using unsalted butter, add in ¼ tsp salt with dry ingredients)
- 100g dark chocolate, roughly chopped
- 50g milk chocolate, roughly chopped
- ½ cup cocoa powder
- 1 tsp cocoa granules (I know it doesn't seem like much but it gives a discernable flavour to the cake – use half if you want a subtle taste)
- 3 tbs NuNaturals Cocoa Syrup
- ½ cup + 1 tbs boiling water
- ½ cup white sugar
- 1 cup brown sugar
- 1 ½ cups plain flour
- ¾ tsp baking soda
- 4 eggs (59g each)
- 190g sour cream
- 2 tsp vanilla essence
- 1 packet mini marshmallows

### Whipped Ganache

- 160g dark chocolate, roughly chopped
- 50ml thickened cream

### Decorations

- Crushed peanuts
- Turkish Delight Chocolate

## Instructions

### Cupcakes

1. Preheat oven to 170 degrees C. Line 24 muffin tins with cupcake liners.
2. Put butter, cocoa powder, chocolates, coffee and cocoa syrup into a large bowl.
3. Pour over the boiling water, stirring vigorously until the mixture is smooth, combined and every ingredient has melted in the bowl.
4. In a separate bowl, sift together the flour, baking soda, and sugars together.
5. In another separate bowl, whisk together the eggs, sour cream and vanilla essence till smooth.
6. Make a well in the flour mixture and stir through the egg mixture.
7. Repeat in the flour-egg mixture, but add the chocolate mixture into the well.
8. Stir till just combined.
9. In the lined cupcake tins, either you can just fill them up ¾ of the way, or you can follow my slightly stupid example - it did leave a LOT of marshmallow all around the cake, as opposed to just on top.
10. My Method: Pour a spoon of batter into the liner. Squish down 2 small marshmallows (one big one). Cover with remaining batter.
11. However you decide to fill the cupcake batters, make sure it is no more than ¾ full.
12. Pop into the oven for 25-30 minutes, or until a skewer inserted comes out with a few soft crumbs or none at all.

13. *Note:* If you are putting the marshmallows just on top, 2 minutes before the cupcakes are done, stick a few on top of the cupcakes and let them melt on top as they bake.
14. Leave to cool on a wire rack for 10-20 minutes, before removing from the tin and letting them cool completely (or devouring one... no judgement!)

### **Ganache**

15. Heat up the cream till just under simmering.
16. Pour over the dark chocolate, pieces placed in a large bowl.
17. Let sit for 15 seconds before gradually stirring till a smooth ganache forms (whisk for 5 minutes to get it shiny and get rid of lumps)
18. Refrigerate the ganache, covered so the cling wrap touches the top surface, for 2-3 hours, or till thick and cold, but not solid
19. Remove and begin whipping the ganache, till can hold its peaks, but is not hard (If it becomes weird, you can melt it down completely and start again - time consuming, but works!)
20. Spoon into a piping bag and frost/spread/spoon away!

### **Decorations**

21. Once frosting, decorate as you please! I liberally sprinkled the cupcakes with crushed sundae peanuts, and gave them height using turkish delight chocolate.

## **Notes**

[Ganache Tips](#)

[Cupcake/Ganache Recipe](#) - includes photos

<http://gobakeyourself.com/2014/07/10/i-had-that-day/>