

Mint Chocolate Filled Cupcakes

Contributed by Equal Exchange customer Katie Hanson of Davenport, IA, from a 1960s church cookbook in North Dakota

BATTER

3 cups flour
2 cups white sugar
½ cup Equal Exchange Organic Baking Cocoa
2 tsp salt
2 tsp baking soda
2 cups water
⅔ cup vegetable oil
2 Tablespoons vinegar
2 tsp vanilla

FILLING

8 ounces cream cheese
1 egg
⅓ cup sugar
pinch of salt
1 bar Equal Exchange Organic Mint Chocolate,
chopped finely

FROSTING

2 (8 ounce) packages cream cheese, softened
½ cup butter, softened
2 cups sifted confectioners' sugar
1 teaspoon vanilla extract

1. For the batter: mix dry ingredients (flour, sugar, cocoa, salt, baking soda) and then add water, oil, vinegar and vanilla. Mix well.
2. Put cupcake papers in a muffin tin and fill ½ full with the batter.
3. Cream together filling ingredients (cream cheese, egg, sugar, and salt) and stir in mint chocolate pieces.
4. Put a spoonful of filling into center of each cup of batter, then fill to ¾ full with batter.
5. Bake at 350°F / 180°C for about 25 minutes.
6. While cupcakes are baking, whip up the frosting. In a medium bowl, cream together the cream cheese and butter until creamy.
7. Mix in the vanilla, then gradually stir in the confectioners' sugar. Frost the cupcakes after they've had time to fully cool.

Makes about 32 cupcakes.



If you're looking to impress, garnish the frosted cupcakes with fresh mint and chocolate shavings. Note: To shave chocolate use a sharp knife or vegetable peeler and room temperature chocolate.

