

Ghirardelli Mini GingerbreadChocolate Chip Cupcakes With Molasses Buttercream

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

The perfect holiday marriage of gingerbread and chocolate these versatile treats can be made full size or in miniature for easy gifting Showcase your baking skills by learning how to top with chocolate trees While piping the trees may take a little practice they really take the festive component over the top And no worries if you mess up simply try again by remelting the chocolate chips

Ingredients

- - 2 ½ cups all-purpose flour - ? cup chopped crystallized ginger - ¾ teaspoon baking soda - ½ teaspoon table salt - ½ teaspoon ground cinnamon - ? teaspoon ground cloves - ¼ cup unsalted butter
- softened - ¼ cup granulated sugar - ¼ cup packed light brown sugar - ½ cup unsweetened applesauce - 2 large eggs - 1 cup hot strongly brewed coffee - ? cup unsulfured molasses - 1 cup Ghirardelli Semi-Sweet Chocolate Baking Chips - 48 miniature paper baking cups - Cooking spray - ¾ cup unsalted butter
- softened - 1 ½ tablespoons unsulfured molasses - ? teaspoon table salt - 4 ½ cups powdered sugar - 3 tablespoons whole milk
- or more as needed - 1 cup Ghirardelli Semi-Sweet Chocolate Baking Chips - Finely chopped crystallized ginger

Instructions

1. Prepare the Cupcakes: Preheat oven to 350 degrees F. Place flour
2. crystallized ginger
3. baking soda
4. salt
5. cinnamon
6. and cloves in a food processor; process until ginger is finely ground
7. about 1 minute. Beat butter
8. granulated sugar
9. and brown sugar with a heavy-duty stand mixer fitted with paddle attachment on medium speed until light and fluffy
10. 2 to 3 minutes. Beat in applesauce until blended. Add eggs one at a time
11. beating just until blended after each addition. Stir together hot brewed coffee and molasses in a 2-cup glass measuring cup until blended. Add flour mixture to butter mixture alternately with coffee mixture
12. beginning and ending with flour mixture. Beat on low speed just until blended after each addition. Gently stir in Ghirardelli Semi-Sweet Chocolate Baking Chips. Place 48 miniature paper baking cups in four 12-cup miniature muffin pans
13. and coat cups with cooking spray. Spoon batter into cups
14. filling almost full. Bake in preheated oven until a wooden pick inserted in center comes out clean
15. 12 to 14 minutes. Remove from pan to a wire rack and cool completely
16. about 30 minutes. Prepare the Molasses Buttercream: Beat butter in a large bowl with an electric mixer on medium speed until smooth; beat in molasses and salt until fully incorporated
17. about 1 minute. Gradually add powdered sugar and 3 tablespoons of the milk; beat until light and fluffy
18. about 2 minutes. If needed
19. add remaining 1 tablespoon milk
20. 1 teaspoon at a time
21. and beat until desired consistency is reached. Prepare the Chocolate Trees: Place 1 cup Ghirardelli Semi-Sweet Chocolate Baking Chips in a small microwaveable bowl
22. and microwave on medium (50% power) until melted and smooth
23. 1 to 2 minutes
24. stirring every 30 seconds. Transfer mixture to a piping bag or heavy-duty zip-top bag with a very small hole snipped in the corner. Pipe into small Christmas tree shapes on a parchment paper-lined baking sheet. Chill until set
25. about 15 minutes; keep chilled until ready to use. Pipe or dollop Molasses Buttercream on cupcakes. Garnish with finely chopped crystallized ginger
26. and top with chocolate Christmas trees. Test Kitchen Tips: For standard-size cupcakes
27. place 18 paper baking cups in two 12-cup muffin pans. Coat cups with cooking spray. Prepare batter and spoon into cups
28. filling almost full. Bake at 350 degrees F until a wooden pick inserted in center comes out clean
29. 18 to 20 minutes. Remove from pan to a wire rack
30. and cool completely
31. about 15 minutes. Frost as directed. Store cupcakes in an airtight container at room temperature for up to 3 days.