

DARK AND STORMY CUPCAKES: GINGER CUPCAKES WITH SPICED RUM CREAM CHEESE FROSTING*

INGREDIENTS

for the cupcakes

1 1/4 cups all-purpose flour
1 1/2 teaspoons ground ginger
1 teaspoon cinnamon
1/4 teaspoon ground cloves
1/2 teaspoon allspice
1/4 teaspoon salt
1/2 stick (1/4 cup) unsalted butter
1/2 cup granulated sugar
1/2 cup unsulfured molasses
1 large egg, beaten lightly
1 teaspoon baking soda

For the spiced rum frosting

8 oz cream cheese, room temperature
1/4 cup unsalted butter, room temperature
2 cups powdered sugar
1 teaspoon vanilla
4 tablespoons spiced rum (such as Captain Morgan, Goslings or Cracker)

To garnish

1 tablespoon thinly sliced crystallized ginger (optional)

(*modeled on the Dark and Stormy Cocktail which is Gosling's Black Seal Rum and Gingerbeer)

DIRECTIONS

Preheat oven to 350F. Line a muffin tin with paper wrappers.

Into a bowl sift together the flour, the ground ginger, the cinnamon, the cloves, the allspice, and the salt. In another bowl cream 1/2 stick of the butter, add the granulated sugar, and beat the mixture until it is fluffy. Beat in the molasses and the egg, beating until the mixture is smooth. In a measuring cup combine the baking soda with 1/2 cup boiling water and stir the mixture to dissolve the baking soda. Stir the mixture into the molasses mixture (the mixture will appear curdled) and stir the molasses mixture into the flour mixture, stirring to combine the ingredients well. Spoon the batter into the prepared liners, filling them halfway. Bake the cupcakes for 20-25 minutes, or until a tester comes out clean. (The cupcakes will be flat or slightly indented on top.) Transfer the cupcakes to a rack and let them cool.

To make the frosting, mix cream cheese and butter until light and fluffy. Add the rum and vanilla extract. Mix in the powdered sugar a little bit at a time. The frosting may be a little loose, so add a bit more frosting as necessary. Refrigerate to set for 20-30 minutes. Frost cupcakes and garnish.