

PUPPY LOVE CUPCAKES (CHOCOLATE CUPCAKES, VANILLA FROSTING AND CHOCOLATE SUGAR COOKIE DOG BONES)

INGREDIENTS

For the cookies

2 3/4 cups all purpose flour
3/4 cup unsweetened Dutch processed cocoa powder
1/2 teaspoon salt
1 teaspoon baking powder
1 cup unsalted butter, room temperature
1 3/4 cups granulated white sugar
2 large eggs
2 teaspoons pure vanilla extract

For the cupcakes

4 1/2 ounces high-quality bittersweet chocolate, finely chopped
9 tablespoons (1 stick plus 1 tablespoon) unsalted butter, room temperature
1 cup confectioners' sugar
6 large eggs, separated, at room temperature
1 teaspoon vanilla extract
1/2 cup granulated sugar
1 cup all-purpose flour

For the frosting

12 ounces (1 1/2 packages) cream cheese, at room temperature
1 stick unsalted butter, at room temperature
2 teaspoon pure vanilla extract
3 cups confectioners sugar

DIRECTIONS

First make your cookies. These can be made up to a few days ahead of time. In a large bowl whisk together the flour, cocoa powder, salt, and baking powder.

In the work bowl of your stand mixer, beat the butter and sugar until light and fluffy (about 3 to 4 minutes). Add the eggs, one at a time, beating well after each addition. Add the vanilla extract and beat until combined. Add the flour mixture and beat until you have a smooth dough. Divide the dough in half and wrap each half in plastic wrap. Refrigerate for about one hour or until firm enough to roll.

Preheat oven to 350F. Prepare cookie sheets with parchment paper or silpat.

Remove one half of the chilled dough from the refrigerator and, on a lightly floured surface, roll out the dough to a thickness of 1/4 inch. Cut out dog bones using a lightly floured cookie cutter and transfer cookies to the prepared baking sheet. Place the baking sheets with the unbaked cookies in the refrigerator for 10 to 15 minutes to chill the dough which prevents the cookies from spreading and losing their shape while baking.

Bake cookies for about 10 - 12 minutes (depending on size) or until they are firm around the edges. Remove from oven and let cookies cool on baking sheet for a few minutes before transferring to a wire rack to finish cooling.

Next bake the cupcakes. Preheat oven to 400F. Prepare a muffin pan with lines.

In the top part of a double boiler over very hot, but not simmering, water, or in a microwave at medium power, melt the chocolate. Remove from the heat or the oven, and let stand, stirring often, until cool.

Beat the butter in the bowl of a stand mixer fitted with the paddle blade on medium-high speed until smooth, about 1 minute. On low speed, beat in the confectioners' sugar. Return the speed to medium-high and beat until light in color

and texture, about 2 minutes. Beat in the egg yolks, one at a time, scraping down the sides of the bowl. Beat in the chocolate and vanilla.

Beat the egg whites and granulated sugar in a large bowl with an electric mixer on high speed just until they form soft, shiny peaks. Do not overbeat. Stir about one fourth of the beaten whites into the chocolate mixture to lighten it, then fold in the remaining whites, leaving a few visible wisps of whites. Sift half of the flour over the chocolate mixture, and fold in with a rubber spatula. Repeat with the remaining flour.

Fill the lined muffin cups three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cupcake comes out clean, about 20-22 minutes. Cool the cupcakes in the pan for 5 minutes, then transfer to a wire rack to cool completely.

For the frosting, cream the cream cheese, butter, and vanilla in the bowl of your stand mixer. Add the sugar and beat until smooth. When the cupcakes are cool, frost them generously. Garnish with a dog bone cookie and serve.