

## Whopper Cupcakes

Ingredients for the chocolate cupcakes:

- 1 cup flour
- ¼ cup plus 2 tablespoons unsweetened cocoa powder
- ¾ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup brown sugar
- ½ cup sugar
- ⅓ cup canola oil
- ½ cup buttermilk
- 1 large egg room temperature
- 1 teaspoon pure vanilla extract

Ingredients for the Whopper frosting:

- 2 cup unsalted sweet cream butter, softened
- 3 cup powdered sugar
- 3 Tablespoons heavy whipping cream
- 1 teaspoon vanilla extract
- ½ cup ground whopper chocolate plus some for topping
- 1 medium ice cream scoop

Ingredients for the chocolate frosting

- 1 cup unsalted sweet cream butter, softened
- 2 ½ cup powdered sugar
- ¼ cup cocoa powder
- 3 Tablespoons heavy whipping cream
- 1 teaspoon vanilla extract
- 1 disposable piping bag fitted with a star tip
- Whopper candy pieces as toppings

Directions: Chocolate cupcakes:

1. Preheat oven to 350°F. Line your muffin pans with cupcake liners and set aside.
2. In a large bowl, add together the flour, cocoa powder, baking powder, baking soda, and salt, sift to combine.
3. Add in the sugar and brown sugar stir until combined. Then add the oil, buttermilk, egg, cream beer, and vanilla extract. Stir until combined.
4. Fill each cupcake liners ¾ of the way full.
5. Bake at 350°F for 17-20 minutes.
6. Remove the cupcakes from the oven. Transfer the cupcakes to a wire rack to cool.

Directions: Whopper Candy frosting:

1. In the bowl of a stand mixer fitted with the paddle attachment, or in a large mixing bowl using an electric mixer add the butter on medium speed and beat for 1 minute.
2. Add in the powdered sugar 1 cup at a time. Continue to mix to combine.
3. Add the heavy whipping cream and vanilla extract. Mix on medium-high speed until the mixture is combined
4. Fold in the finely crushed whopper candy.

Directions: Chocolate frosting

1. In the bowl of a stand mixer fitted with the paddle attachment, or in a large mixing bowl using an electric mixer add the butter on medium speed and beat for 1 minute.
2. Add in the powdered sugar and cocoa powder 1 cup at a time. Continue to mix to combine.
3. Add the heavy whipping cream and vanilla extract. Mix on medium-high speed until the mixture is combined.
4. Scoop the frosting into the piping bag.

Assembling the cupcakes:

1. Using the ice cream scooper, scoop some of the of the whopper frosting onto the chocolate cupcake.
2. Pipe a dollop of chocolate frosting onto the whopper frosting.
3. Top with three whoppers and sprinkle crushed whoppers.