

THE WAY THE COOKIE CRUMBLES



Triple Chocolate Cupcakes (rewritten from Annie's Eats, cake adapted from Martha Stewart, ganache adapted from Dorie Greenspan)

12 to 14 cupcakes

For the cupcakes:

¼ cup plus 2 tablespoons unsweetened Dutch-process cocoa powder
¼ cup plus 2 tablespoons hot water
1½ cups (7.2 ounces) all-purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon table salt
12 tablespoons (1½ sticks) unsalted butter
1 cup plus 2 tablespoons (7.85 ounces) granulated sugar
2 large eggs, at room temperature
2 teaspoons vanilla extract
½ cup sour cream, at room temperature

For the ganache filling:

½ cup plus 1 tablespoon heavy cream
4 ounces bittersweet chocolate, finely chopped
2 tablespoons unsalted butter, cut into 4 pieces, at room temperature

1. For the cake: Adjust a rack to the middle position and heat the oven to 350 degrees. Line a 12-cup muffin pan with paper liners. In a small bowl or measuring cup, whisk together the cocoa and water. In a medium bowl, mix the flour, baking soda, baking powder, and salt.
2. In a medium saucepan, melt the butter, then stir in the sugar. Transfer the mixture to the bowl of a mixer fitted with the paddle attachment (or a large bowl with a handheld mixer) and beat on medium-low speed until cooled to room temperature, 4-5 minutes. Add the eggs, one at a time, then beat in the vanilla and cocoa mixture. Reduce the mixer speed to low and add one-third of the dry ingredients, followed by half of the sour cream. Repeat with another third of the dry ingredients, the remaining sour cream, and the remaining dry ingredients, beating just until combined.
3. Divide the batter between the prepared cupcake liners. Bake until a toothpick inserted into a cupcake comes out clean, 18 to 20 minutes. Transfer the pan to a wire rack; after five minutes, remove the cupcakes from the pan and let cool completely on a wire rack before filling and frosting.
4. For the ganache: In small saucepan, heat the cream until it just simmers; pour it over the chocolate. Let set about one minute, then whisk to combine. Whisk in the butter. Chill, uncovered, until solid but not hard, stirring occasionally, about 20 minutes.
5. Use a paring knife to remove a 1½ inch-diameter cone from the center of each cupcake. Cut off the bottom of each cone and discard. Fill the well with ganache, then cover with the top of each cone. Frost as desired.