



# Chocolate Peppermint Cupcakes with Chocolate Peppermint Frosting

## CUPCAKE INGREDIENTS

- 1 cup flour
- 2/3 cup unsweetened cocoa powder
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 2/3 cup Hiland Buttermilk
- 1/2 teaspoon pure vanilla extract
- 1/2 teaspoon peppermint extract
- 1 1/4 sticks Hiland Butter, softened
- 2/3 cup sugar
- 1/3 cup brown sugar
- 2 large eggs

## FROSTING INGREDIENTS

- 1 1/2 sticks Hiland Butter, slightly softened
- 1/4 teaspoon kosher salt
- 2 1/2 cups powdered sugar, sifted
- 1/4 teaspoon pure vanilla extract
- 1/2 teaspoon peppermint extract
- 4 ounces bittersweet chocolate, chopped, melted and cooled to room temperature
- Splash of Hiland Milk, if needed
- Crushed peppermints, for topping

## CUPCAKES DIRECTIONS

1. Preheat the oven to 350 degrees. Line a cupcake pan with cupcake liners and set aside.
2. In a medium-size bowl, whisk together the flour, cocoa, baking powder, baking soda, and salt. Set aside. In a separate bowl, stir together the buttermilk (shake it before you pour into measuring cup), vanilla, and peppermint.
3. In a stand mixer, beat the butter, sugar, and brown sugar on medium/high speed until light and fluffy, about 2 minutes. Reduce the speed to low, add the eggs one at a time and beat until well combined, about 2 minutes more.
4. Slowly add half the flour mixture, then add the buttermilk mixture, then the remaining flour mix and beat until just combined.
5. Divide the batter evenly among the cupcake liners (makes 14 cupcakes) and bake until a toothpick inserted, comes out clean, about 18-20 minutes. Transfer to a wire cooling rack and cool completely before frosting.

## FROSTING DIRECTIONS

1. In a stand mixer, beat the butter and salt on medium/high speed until light and fluffy, about 2 minutes.
2. Reduce speed to low and slowly add the powdered sugar, vanilla, and peppermint. Beat until smooth and creamy. Scrape the sides as needed.
3. Add the chocolate and beat again on low until just combined. Add a splash of whole milk to thin out frosting if needed.
4. Frost the cooled cupcakes, then sprinkle with crushed peppermints.