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## Chocolate Strawberry Short Cake Cupcakes

### Chocolate Cake – Makes 12

#### Here is what you need:

1 cup + 2 tablespoons - all-purpose flour  
1 cup granulated sugar  
1/3 cup - unsweetened cocoa powder  
3/4 teaspoon - baking soda  
1/2 teaspoon - salt  
1/4 teaspoon - baking powder  
1/4 cup + 2 tablespoons – cold coffee  
1/4 cup - oil  
2 large eggs at room temperature  
4 oz – 1/2 cup container sour cream

#### Here is how you do it:

Preheat oven to 350°F. Line 12 cupcake pan with cupcake liners.

Combine all dry ingredients in large bowl; mix well. Add coffee, oil, extract, and eggs; mix until combined. Beat at medium speed for two minutes. Fold in sour cream. Pour into prepared pans.

Bake 23 - 25 minutes, or until toothpick inserted in center comes out clean. Cool completely.

### Whipped Cream

Prep and mixing time: Approximately 5 minutes, using a stand mixer  
(May take a few minutes longer with a hand- mixer)

#### Here is what you need:

1-cup heavy cream  
1/4 cup powdered sugar  
1/2-teaspoon vanilla extract

#### Here is how you do it:

In a large bowl, whip cream with an electric mixer on slow setting until cream doubles in size. Increase to medium speed for 30 seconds, reduce to slow, and beat in powdered sugar and vanilla. Once sugar and vanilla are incorporated, increase speed to medium-high. Beat for additional 2 to 3 minutes until stiff peaks form.

#### Special Note:

Make sure your bowl is completely dry before adding ingredients.

Do not over mix. Whipped cream will become clumpy if over mixed.

#### Helpful Hint:

It's always best to use a chilled metal bowl when making whipped cream. Place your bowl in the refrigerator a few hours before you use it.

**After cupcakes are finished,** make sure you have 2 Pounds Fresh strawberries cleaned and sliced. Pull down the liner from the cooled cupcakes, leaving the bottom attached. Slice cupcake width wise in half. Top sliced cupcake with a dollop of whip cream place a few slices of strawberries. Top with dollop of whip cream and more strawberries slices. Repeat for all cupcakes.