

Blackout Cupcakes

Makes 15 cupcakes



“I held Sunday taste tests with friends who grew up in Brooklyn in order to re-create the famous blackout cake from Ebinger’s bakery. Here is the result with chocolate cake, chocolate pudding icing, and a chocolate crumb topping.”

Rathleen King

Cake

Ingredients

Softened butter and all-purpose flour for the pans.

3 ounces **unsweetened chocolate**, chopped

2 ounces **semisweet chocolate**, chopped

2 cups **cake flour (not self-rising)**, preferably unbleached

1/4 cup **natural cocoa powder**

1 1/2 teaspoons **baking soda**

1 teaspoon **instant espresso powder**

1/2 teaspoon **salt**

1/2 cup **buttermilk**

2 teaspoons **pure vanilla extract**

2 cups firmly packed **dark brown sugar**

1/2 pound (2 sticks) **salted butter**, at room temperature

3 **large eggs** plus 1 **large egg yolk** at room temperature

1 cup **boiling water**

Cake

Directions

Position an oven rack in the center of the oven and preheat the oven to 350° F. Line fifteen 3-by-1 1/2-inch muffin cups with paper liners. Lightly butter a 9-by-2-inch round cake pan. Line the bottom with parchment paper or waxed paper. Dust the inside with flour and tap out the excess.

To make the cake: In a microwave oven on Medium (50%) power, in a microwave-safe bowl, heat the chocolate, stirring at 30-second intervals, until melted, about 2 minutes. Let cool until tepid but still fluid.

Sift the flour, cocoa powder, baking soda, espresso powder, and salt in a medium bowl. In a glass measuring cup, stir together the buttermilk and vanilla. In a large bowl, beat the brown sugar and butter with an electric mixer set on high speed until the mixture is pale and fluffy, about 3 minutes. One at a time, beat in the eggs and yolk, scraping down the sides of the bowl with a rubber spatula as needed. Beat in the tepid chocolate. With the mixer on low speed, in thirds beat in the flour mixture, alternating with 2 equal additions of the buttermilk mixture, beating until smooth and scraping down the sides of the bowl as needed. Gradually beat in the boiling water.

Using a 1/3-cup food portion scoop or a spoon, transfer the batter to the muffin cups, filling them about three-quarters full. Spread the remaining batter in the cake pan. Put pans in the oven and bake until a wooden toothpick inserted in the center of a cupcake comes out clean, about 25 minutes. Remove the muffin pans and set on wire cooling racks. Continue baking the cake until a wooden toothpick inserted in the center comes out clean, about 5 minutes more. Set the pan on a wire cooling rack. Let cool in the pans on the racks for 10 minutes.

Remove the cupcakes from the pans and transfer to the racks. Run a knife around the inside of the cake pan to release the cake, invert onto a rack, and remove the pan and paper. Let the cupcakes and cake cool completely.

Crumble the cake well with your hands. Put into a pie plate or shallow bowl.

Stir the icing well to smooth it out. Using a 1/3-cup food portion scoop, mound icing on top of each cupcake. Gently spread the icing to the edges of each cupcake to shape the icing into a dome. Roll the edges of each cupcake in the crumbs to coat, then the top. (The cupcakes can be refrigerated for up to 1 day. Let stand at room temperature for 2 hours before serving.)

Chocolate Pudding Icing

Ingredients

1/2 cup **cornstarch**

1 1/2 cups **water**

1 1/4 cups **sugar**

1/2 cup **Dutch-processed cocoa powder**

2 teaspoons **light corn syrup**

4 tablespoons (1/2 stick) **salted butter**, at room temperature

1 teaspoon **pure vanilla extract**

2 ounces **semisweet chocolate**, finely chopped

Chocolate Pudding Icing

Directions

In a small bowl, whisk the cornstarch into 1/4 cup of water to make a smooth paste. In a medium sauce pan, whisk the remaining 1 1/4 cups of water with the sugar, cocoa powder, and corn syrup. Bring to a boil over medium heat, stirring constantly. Whisk the cornstarch mixture again, and stir into the cocoa mixture. Reduce the heat to medium-low and simmer, stirring often, until the mixture is as thick as pudding and very dark brown, about 3 minutes. Remove from the heat and stir in the butter and vanilla. Add the chocolate. Let stand for 2 minutes and stir until the chocolate is melted. Pour into a small bowl and press plastic wrap directly against the surface of the chocolate mixture. Refrigerate until chilled.