



## Mint Chocolate Cupcakes Recipe

### Ingredients:

- 3/4 cup unsweetened cocoa powder
- 1 1/2 cups all-purpose flour
- 1 1/2 cups sugar
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon baking powder
- 3/4 teaspoon kosher salt
- 2 large eggs
- 3/4 cup warm water
- 3/4 cup buttermilk
- 3 tablespoons vegetable oil
- 1 teaspoon pure vanilla extract
- 48 Andes® Mints, divided use
- For the mint chocolate buttercream frosting:
  - 3 sticks unsalted butter, softened
  - 2 pounds confectioners' sugar, sifted
  - pinch of fine grain sea salt
  - 2 teaspoons pure vanilla extract
  - 1 teaspoons pure peppermint extract
  - 5 ounces bittersweet chocolate, melted and cooled
  - 4-6 tablespoons heavy cream



## Directions:

- Preheat oven to 350 degrees. Line standard muffin tins with paper liners; set aside.
- Sift together cocoa powder, flour, sugar, baking soda, baking powder, and salt into a large bowl.
- Add eggs, warm water, buttermilk, oil, and vanilla, and mix until smooth, about 3 minutes.
- Using a large scoop (about 3 tablespoons), divide batter evenly among muffin cups, filling each 2/3 full. Gently press one Andes Mint slightly into the surface of each cupcake. Take care to spread the batter over each mint. Bake in preheated oven for 18-20 minutes or until tops spring back when touched.
- Transfer to a wire rack; let cool completely.
- For the mint chocolate buttercream frosting:
  - In the bowl of a stand mixer, fitted with the paddle attachment, or with a hand mixer in a large bowl, beat butter on medium speed until fluffy. Turn your mixer down to low speed and slowly add in the confectioner's sugar, and continue mixing until well blended.
  - Add salt, extracts, and 3 tablespoons of heavy cream and blend on low speed until moistened. Beat in melted chocolate until combined and no white streaks remain. Add an additional 1 to 3 tablespoons of heavy cream until you reach the desired consistency. Beat at high speed until frosting is smooth and fluffy.
- Pipe frosting onto cooled cupcakes and top with a whole or chopped Andes® mint.

Prep Time: 45 min

Cook Time: 15 min

Total Time: 2 hrs.

Course: Dessert Servings: 18-20 cupcakes Calories: 386kcal