

HOSTESS CUP CAKES

F MEDIUM

Last Modified: 02/05/2016

PREP: 30 Min
COOK: 30 Min
OVEN:250

BREADS

MAKES 24 CUPCAKES

QUA	MEASURE	INGREDIENT	PROCESS
24	2 1/2 Inch	Paper Cup Cake Liners (White)	
1 1/3	Cups	Chocolate Milk (Whole)	
1/2	Cup	Canola Oil	
3	Large	Eggs	
1	19 1/2 Oz	Package Dark Chocolate Cake Mix	

MARSHMALLOW FILLING

3	Tbsp	Unsalted Butter	
1 1/2	7 Oz	Jars Marshmallow Fluff (Kraft)	

CHOCOLATE FROSTING

10	Ounces	Dark Chocolate Chips	
2/3	Cup	Heavy Cream	
1	Tbsp	Light Corn Syrup (Karo)	

WHITE SWIRL FROSTING

1/2	12 Oz	Can Whipped Vanilla Frosting (Betty Crocker)	
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PREPARATION

FACTOID	While not quite exact, this comes REALLY CLOSE to the "old" Dark Chocolate Hostess Cup Cakes with the white swirl on top you buy that come two in a package.
CAUTION	There are subtle size differences between different muffin tins and paper cup cake liners. The "pretty" Cup Cake dome you are after here will protrude slightly above the top of the paper liner WITHOUT spilling too much over the sides. The second time you make these, you will know exactly how much step #3 Batter to put in each paper liner to achieve the desired result. WRITE IT ON THE RECIPE HERE!
TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) Large Microwave Safe Bowl 3) Medium Microwave Safe Bowl 4) Pastry Bag & Tips 5) 2 - 12 Muffin Tins (Dark Metal) 6) Small Saucepan 7) Hand Mixer
OPTION	<p>The filling process can be "difficult and messy" without practice.</p> <p>#1: You can fill the Cup Cakes by cutting the slit in the top as long as you smooth it out so the Chocolate Frosting will still come out smooth on top.</p> <p>#2: You can purchase a Cup Cake Corer (About \$5) which also fills through the top and will also need smoothing.</p> <p>Not to worry though: The top of each Cupcake WILL be sealed with Chocolate.</p>
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Preheat the oven to 250 degrees with a rack just below center.

HOSTESS CUP CAKES

1	CUP CAKES: Place paper cup cake liners into 24 muffin cup tins (2 - 12's / Etc.).
2	CUP CAKES: In a large bowl, combine the Eggs, Cake Mix, Chocolate Milk and Canola Oil (Use ONLY the amount of Oil the Cake Mix box calls for - Usually 1/2 Cup). Beat with a hand mixer on low speed for 30 seconds. Using a rubber spatula, scrape down sides of the bowl and beat on medium speed for an additional 2 minutes more.
3	CUP CAKES: Spoon / pour the Batter into the paper lined Muffin Cups, filling each 1 half to 2/3 full (see NOTE above). Bake for 18 to 24 minutes, or until a wooden tooth pick inserted in the centers comes out clean. Rotate and switch the Muffin Tins half way through the baking process. Remove from the Muffin Tins and cool on wire racks.
1	MARSHMALLOW FILLING: In a large microwave safe bowl, microwave the Butter on high setting (100% power) for 20 seconds. Stir in the Marshmallow Fluff. Microwave on medium setting (50% power) for 1 minute more. Cool for 2 minutes, and then beat with a hand mixer until smooth and fluffy.
2	MARSHMALLOW FILLING: In the center of the bottom, using a paring knife, make a 1/2 inch wide slit 3/4 of the way through to the top of each Cup Cake. Spoon the Marshmallow Filling into a pastry bag fitted with a skinny round tip. Insert the tip carefully to the bottom of the slit and <u>gently</u> squeeze out the filling while slowly pulling the tip out of the Cup Cake. Do NOT overfill or the Cup Cakes will split. Fill just until the filling slightly overflows out of the bottom. Scrape off any excess globs of filling on the outside of the Paper Cup Cake Liner. Temporarily, leave the now filled Cup Cakes laying on their sides because the bottoms will now be permanently stuck to whatever you set them on.
1	CHOCOLATE FROSTING: Place the Chocolate Chips in a medium microwave-safe bowl and set aside. In a small saucepan, combine the Heavy Cream and Corn Syrup. Cook over medium heat just until boiling. Pour over the Chocolate Chips and stir until completely smooth. If not completely smooth, microwave on medium setting (50% power) for 2 minutes. Cool until the mixture thickens, about 5 minutes.
2	CHOCOLATE FROSTING: Carefully dip the Cup Cake tops while rotating slightly, into the Chocolate Frosting mixture. Let "drain" slightly before flipping so the top side is up (you don't want the Frosting drooling down the sides). If necessary, quickly use a knife to smooth and even out the tops. Place the Cup Cakes onto a sheet of waxed paper and let the Chocolate Tops smooth out and harden a bit.
1	VANILLA SWIRLS: Spoon the Vanilla Frosting into a pastry bag fitted with a small round tip. Pipe a line of small loops across the center of each cupcake (See Picture). The store-boughts have a thin line of seven even loops running across the top.
SERVE	Allow time for the Chocolate and Vanilla Frostings to set. Store in a covered Cup Cake box until ready to serve so they do not dry out. With kids and fat old guys in the house, they really WON'T get much of a chance to dry out.