

SPIDER WEB BROWNIE CUPCAKE

(adapted from Martha Stewart Cupcakes)

for the cupcakes:

120g all-purpose flour

½ teaspoon baking powder

½ teaspoon salt

120g unsalted butter

113g (4 ounces) unsweetened chocolate, finely chopped

250g granulated sugar

2 eggs, room temperature

1 teaspoon vanilla paste

for the icing:

50g whole milk

zest from one orange

½ teaspoon orange extract (I use Olive Nation)

175g confectioners' sugar, sifted

drop of orange food color (optional)

tempered dark chocolate to decorate

Heat oven to 350°F. Line muffin tins with paper liners. Whisk together flour, baking powder, and salt. Melt butter and chocolate over a pan of simmering water; stir until smooth. You can also use a microwave at 50% power. Remove from heat, and let cool slightly.

With an electric mixer on medium speed, beat chocolate mixture and sugar until combined. Add eggs, one at a time, beating until each is incorporated, then add the vanilla paste. Add flour mixture, and beat until just combined.

Divide batter evenly among lined cups, filling each two-thirds full. Bake until a toothpick inserted in centers comes out clean, about 25 minutes. Transfer to wire racks to cool completely.

Make the icing: Bring milk and orange zest to a simmer in a saucepan. Turn off the heat, cover the pan and let milk infuse for 10 minutes with the zest. Add orange extract, and pass the milk through a sieve into a bowl. Add the powdered sugar to get a thick enough consistency to cover each cupcake with a thin layer, and a drop of orange color if you so desire. Let it set completely for

a couple of hours, then add a spider web made in tempered chocolate on top. Alternatively, you can use Royal Icing to draw a web, or simplify it and add just some sprinkles, orange and black.