

Yellow Butter Easter Cupcakes



This Easter I chose to make some cupcakes and hide them, kids will love to find them, especially because they have chocolate!

This recipe is from [Martha Stewart's Baking Handbook](#), and will be enough to make 24

cupcakes.

Ingredients:

2 sticks (1 cup) unsalted butter, room temperature, plus more for pans
1 1/2 cups all-purpose flour, plus more for pans
1 1/2 cups cake flour (not self-rising)
1 Tablespoon baking powder
1/2 teaspoon salt
1 3/4 cups sugar
4 large eggs
2 teaspoons pure vanilla extract
1 1/4 cups milk

Directions:

Preheat oven to 350 degrees. Line two standard 12-cup muffin pans with paper liners.
Into a medium bowl, sift together flours, baking powder, and salt; set aside.
In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and sugar until light and fluffy, 3 to 4 minutes, scraping down the sides of the bowl as needed.
Beat in eggs, one at a time, then beat in vanilla. With the mixer on low speed, add the flour mixture in three parts, alternating with the milk and beginning and ending with the flour; beat until combined after each addition.
Divide the batter evenly among the prepared cups so that each is about two thirds full.
Bake, rotating the pans halfway through, until cupcakes are golden brown and a toothpick inserted into the center comes out clean, about 20 minutes.
Transfer pans to a wire rack to cool for about 5 minutes. Remove cupcakes from pan and allow to cool completely.
Frost with Dark Chocolate Frosting
Cupcakes can be kept in an airtight container for up to three days.

Dark Chocolate Frosting

The frosting is also from [Martha Stewart's Baking Handbook](#) and is enough for 24 cupcakes.

Ingredients:

24 ounces best-quality semisweet chocolate, finely chopped
1/2 cup plus 1 Tablespoon Dutch-process cocoa powder
1/2 cup plus 1 Tablespoon boiling water
3 sticks (1 1/2 cups) unsalted butter, room temperature
1/2 cup confectioners' sugar
Pinch of salt

Directions:

Place chocolate in a heatproof bowl set over (but not touching) simmering water. Turn off heat; stir occasionally until chocolate has melted completely, about 15 minutes. Set bowl on counter top, and let chocolate cool to room temperature, 25 to 30 minutes.

Meanwhile, combine cocoa powder and boiling water in a small bowl; stir until cocoa is dissolved.

In the bowl of an electric mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and salt on medium-high speed until light and fluffy, 3 to 4 minutes.

Add melted chocolate; beat on low speed until combined, 1 to 2 minutes, scraping down the sides of the bowl as needed.

Beat in cocoa mixture. Use immediately or chill until ready to use. Bring frosting back to room temperature and beat until smooth before using.

To Decorate:

1. *Spoon Method.* Dollop a generous amount of frosting onto the top of the cupcake. Using the back of a teaspoon, gently rub it in a circular motion into the frosting to make a indentation. Frosting will squish out the sides and cover most of the cupcake. Place a few mini eggs in the 'nest'.

2. *Piping Method.* Place your tip of preference on the piping bag and starting about 1/2 inch from the edge of the cupcake, pipe a 'nest' in the middle of the cupcake.

Alternatively, place frosting in a [ziplock bag](#) and snip off one of the corners with scissors to create a makeshift piping bag. Squeeze out frosting onto cupcakes to create 'nests'. Decorate with mini eggs.