



DOUBLE CHOCOLATE MARSHMALLOW CUPCAKES

Our gluten-free chocolate cake mix is already great baked into cupcakes, but fill them with a classic 7-minute frosting and glaze with a silky chocolate ganache and you have a gluten-free dessert worthy of a fancy bakery.

Ensure that all ingredients are gluten-free.

INSTRUCTIONS

Make Cupcakes:

Follow package direction to make 12 cupcakes.

Make Ganache:

Combine chocolate, cream and vanilla in medium microwave-safe bowl. Microwave until melted, 30 to 40 seconds. Stir until smooth; set aside to cool and thicken slightly.

Make Frosting:

Combine egg whites, sugar, water, corn syrup, vanilla and cream of tartar in medium heatproof bowl. Place bowl over saucepan of simmering water. Using electric mixer, beat on medium speed until stiff peaks form, about 5 minutes. Remove bowl from saucepan; continue to beat until frosting is cooled, about 2 minutes.

Insert tip of paring knife 1-inch (2.5 cm) into the centre of each cupcake to form a well. Fill a piping bag fitted with a medium plain tip with frosting; insert into cupcake well and pipe until full, smoothing excess.

Stir ganache and spoon over top of cupcakes, covering filled wells. Refrigerate until ganache is set, about 20 minutes. To finish, generously spoon a dollop of remaining frosting on top and sprinkle with coconut flakes (if using). You will have about 1/3 cup (75 mL) frosting leftover; save for another use.

Serves: 12
Ready In:
1 hour 15 minutes
Skill Level:
Intermediate

INGREDIENTS

1 pkg (400 g) PC® Gluten-Free
Chocolate Cake Mix
1/2 cup (125 mL) unsalted butter,
softened (or vegetable oil)
1/2 cup (125 mL) water
2 large eggs

Ganache:
1/2 cup (125 mL) chopped dark
chocolate (70% or higher cocoa solids)
1/4 cup (50 mL) 35% whipping cream
1 tsp (5 mL) pure vanilla extract

Frosting:
2 large egg whites
1-1/4 cups (300 mL) granulated sugar
1/4 cup (50 mL) water
2 tbsp (25 mL) corn syrup
1 tsp (5 mL) pure vanilla extract
1/4 tsp (1 mL) cream of tartar
Toasted coconut flakes (optional)