

# **BETSY SCHROTT'S CHOCOLATE-CHERRY CUPCAKES**

Make the frosting first. The recipe makes about 17 cupcakes.

## **Chocolate Frosting**

Three-quarters cup heavy cream  
1 cup semi sweet chocolate chips  
3 Tablespoons Triple Sec  
2 Tablespoons plus three-quarters teaspoon unsweetened cocoa

- Heat the cream to simmer – just until bubbles appear on the edge.
- Pour cream over chocolate chips. Cover the bowl with aluminum foil and set aside for 5 minutes.
- Add the liqueur and the cocoa and whisk until smooth. Cover with plastic wrap and refrigerate for 45 minutes to an hour.
- At this point, begin the cupcakes.
- Before frosting the cupcakes, beat the icing with electric mixer until creamy and then it is ready.

## **Chocolate Cherry Cupcakes**

Preheat the oven to 425 F.

1 stick of butter (8 Tablespoons)  
One and one-eighths cups of semisweet chocolate chips  
4 eggs  
1 cup sugar  
One-half cup flour  
One-quarter teaspoon baking soda  
2 Tablespoons plus 1 teaspoon Triple Sec  
1 can (15 oz.) of pitted sweet cherries  
17 paper or foil baking cups (cupcake wrappers)

- Melt the chocolate and the butter in a double boiler and cool.
- Mix eggs, sugar, flour, baking soda.
- Add the cooled chocolate and butter mixture.
- Add the liqueur.
- Drain cherries.
- Place cupcake wrappers in muffin pan.
- Fill cupcake wrappers three-quarters full and place three cherries in each cupcake.
- Bake for 18 minutes.

Frost

Enjoy!