



Decadent Chocolate Ginger Cupcakes with Lemon Grass Butter Cream Frosting



YIELD: 12 cupcakes

INGREDIENTS	MEASUREMENTS
Chocolate Ginger Cupcakes	
All purpose flour	¾ cup
Unsweetened cocoa	1 cup
Salt	½ tsp
Butter	½ cup
Sugar	1 cup
Eggs, room temperature	3 each
Vanilla extract	1 tsp
Sour cream	½ cup
SupHerb Farms Fresh Frozen Ginger Puree	4 Tbsp
Lemon Grass Butter Cream Frosting	
Cream cheese, softened	1 lb
Butter, softened	½ cup
Powdered sugar	2 cups
Vanilla extract	1 tsp
SupHerb Farms Fresh Frozen Lemon Grass or Lemon Grass Puree	2 Tbsp

CHOCOLATE GINGER CUPCAKE PREPARATION

1. Preheat oven to 350° F.
2. Sift together flour, cocoa and salt. Set aside.
3. Add butter and sugar to a mixing bowl. Use an electric mixer, set on a medium speed, to blend until light and fluffy.
4. Add eggs, one at a time, and beat after each addition.
5. Add vanilla extract and blend on low.
6. Mix in 1/3 of the cocoa mixture alternately with the sour cream, beating after each addition until all is incorporated.
7. Add SupHerb Farms Fresh Frozen Ginger Puree and beat until smooth.
8. Place 12 baking cups in a muffin pan. Spoon batter into each cup.
9. Bake for 25-30 minutes or until a wooden toothpick inserted into the center comes out clean.
10. Transfer to a wire rack and cool completely before frosting.

LEMON GRASS BUTTER CREAM FROSTING PREPARATION

1. Add cream cheese to a medium mixing bowl and beat with an electric mixer until fluffy.
2. Add butter and beat until mixed well.
3. Add sugar, vanilla extract and SupHerb Farms Fresh Frozen Lemon Grass and beat until smooth.

TO SERVE

Frost cupcakes and serve.