

Yellow Cupcakes with Chocolate Ganache Frosting

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	unbleached flour
1	cup	sugar
1 1/2	teaspoons	baking powder
1/2	teaspoon	salt
8	tablespoons	unsalted butter - room temperature
1/2	cup	sour cream
1	large	egg - room temperature
2	large	egg yolks - room temperature
1 1/2	teaspoons	vanilla extract
		frosting
1	cup	heavy cream
8	ounces	semisweet chocolate - chopped

Adjust oven rack to middle position; heat oven to 350. Line muffin/cupcake tin with liners.

Whisk flour, sugar, baking powder, and salt in bowl of standing mixer with paddle attachment. Add butter, sour cream, egg and egg yolks, and vanilla; beat at medium speed until smooth and satiny, about 30 seconds. Scrape down and mix until no flour pockets remain.

Divide batter evenly among cups using heaping tablespoon. Bake until cupcake tops are pale gold and toothpick comes out clean, 20-24 minutes. Transfer to wire rack; let cool to room temperature, about 45 minutes.

Bring cream to boil in small saucepan. Place chocolate in medium bowl and pour boiling cream over. Cover with foil and let stand 5 minutes. Whisk until smooth, then cover with plastic wrap and refrigerate until cool and slightly firm, 45 minutes to one hour.

Transfer cooled frosting to bowl of standing mixer fitted with whisk; whip at medium speed until fluffy and mousse-like forms medium-stiff peaks, about 2 minutes.

Spread 2-3 generous tablespoons frosting on each cupcake.

Yield: "12"