



CUPID'S ARROW CUPCAKES

PREP: 20 min COOK: 15 min
TOTAL: 35 min MAKES: 48

CUPCAKES

2 cups flour
1 teaspoon baking soda
2 teaspoons baking powder
1/2 cup cocoa powder
1/4 teaspoon salt
1 1/2 cups sugar
1/2 cup unsalted butter, melted
2 large eggs
1 teaspoon vanilla extract
1 cup milk
1/2 cup boiling water

WHIPPED FROSTING

1 cup whipping cream
1 teaspoon vanilla extract
2 tablespoons sugar
4 tablespoons strawberry puree

1. Preheat oven to 325 degrees. Line a mini muffin tin with muffin liners; set aside.
2. Place the flour, baking soda, baking powder, cocoa, salt and sugar in the bowl of a stand mixer. Mix on low to combine. Add the butter, eggs and vanilla and continue mixing until combined. Add the milk and continue mixing until combined. Slowly add the water, increase mixer speed to medium, and mix until the batter is smooth.
3. Divide the batter between the muffin liners, filling each 1/2 full, and bake for 15-20 minutes or until the muffin centers are spongy. Cool completely.
4. To make the frosting, beat the whipping cream using an electric mixer until foamy. Add the vanilla and sugar and continue beating on medium speed until stiff peaks form. Reduce mixer speed to low, add the strawberry puree, and mix until combined.
5. Pipe the frosting on the cooled cupcakes.
6. To make the heart arrows: Before frosting the cupcakes, insert a lollipop stick through the center of each cupcake and liner. Cut out two sizes of paper hearts and tape the small hearts to one end of the sticks and the larger hearts to the other end.