White Chocolate Mocha
Cupcakes loaded with Coffee and topped with White Chocolate frosting

This delicious chocolate cake is infused with enough coffee to make you slap yo' momma, then arm wrestle a grizzly bear. The white chocolate frosting, on its own, is de-freaking-licious. Seriously... this frosting makes you feel like Winnie The Pooh, laying on his back in Rabbit's house, with a jar of honey stuck to his face. That honey being a jar of this amazeballs frosting, of course.

Serving Info.:  
 Points:  
YIELDS: 24 cupcakes
1 serving = 3 3 3
Servings: 24
2 servings = 7 7 7
Serving Size: 1 cupcake
3 servings = 10 10 10
4 servings = 14 13 13

Ingredients:
Cake:
• 1 sugar free devil's food cake mix
• 1 large egg
• 1-3/4 cup 0 point carbonated beverage (seltzer water, club soda, diet soda, etc.)
• 1/4 cup instant coffee powder (like Folgers)...yes, an entire 1/4 cup. In the words of Obi Wan Kenobi...
  "Remember, a Jedi can feel the caffeine flowing through him."
• 1 tsp baking powder
• 1 Tbsp cocoa powder

Frosting:
• 1 cup "cream cheese" substitute, recipe in my "Cookbook: Volume 1", page 36.
• 1/2 cup Swerve 0 point confectioners/powdered sugar
• 2 (1oz) boxes sugar free instant white chocolate pudding
• 1 cups COLD water
• 4oz white chocolate chips. I used "toll house morsels, premier white"; it's what my local store had. I got 1/4 cup of chips for 4 oz. You can push it to 4.5oz and stay at 3 points on blue and purple.

Cupcake Topping:
• 1/4 tsp cocoa powder
• 1/2 tsp crushed up instant coffee

Extras: (optional, but completes the look)
• 8 regular sized, green Starbucks straws, cut into thirds. This one's fun, because you get to look like a weirdo, running into Starbucks, grabbing a fist full of straws, then sprinting back out the door. You'll look like the Hamburger, but with straws. The Millennials won't know what's happening and will flee to the nearest safe space.

Directions:
1 Preheat oven to 325.
2 Line cupcake pans with FOIL cupcake liners. I personally HATE using paper liners, my cupcakes always stick to them. I always use foil liners, and remove the paper inserts that are in them. DO NOT USE THE PAPER LINERS!! Just the foil.

*** CAKE DIRECTIONS:
3 In a large mixing bowl, combine the cake mix, egg, carbonated beverage of choice, instant coffee powder, baking powder and cocoa powder. Mix to combine.
4 Fill the cupcake liners with batter, then bake for 22-25 minutes at 325 degrees, until a toothpick comes out clean. Remove from the oven, set aside to cool.

*** FROSTING DIRECTIONS:
5 In a large mixing bowl, or an empty 32oz yogurt container, use an electric hand mixer to mix the cream cheese substitute and the powdered sugar until smooth. Set aside.
6 In a microwave safe dish, melt the white chocolate chips with 1 Tablespoon of water, for 20 seconds. Stir, then microwave for 20 more seconds, repeat until smooth. Set aside.
7 In a separate mixing bowl, mix the 2 packets of pudding mix with the cold water, it will be VERY thick. Add the melted chocolate chips to the pudding, then mix till smooth.
8 Combine the "cream cheese" mixture with the white chocolate pudding and mix until smooth. Store in the fridge, to set.
**FINAL ASSEMBLY**

9. Once the cupcakes are cooled and your cream cheese and white chocolate frosting is ready, let’s get ready for a colossal crescendo of caffeinated cupcake bliss!!!!

10. Spoon all of your frosting into a large gallon sized ziplock bag. Squeeze all of the frosting down towards one corner, then use a pair of scissors to snip a corner off of the tip. Grats, you just made bagpipes, or a piping bag… whatever.

11. In a clockwise, or counter clockwise motion (seriously… it doesn’t matter), pipe frosting onto each cupcake, moving towards the middle and upwards. You want to create a raised peak in the center, like an edible Mt. Kilimanjaro.

12. When all of the cupcakes have been frosted, take the dish with the cocoa powder/coffee powder mix and put it into a fine wire mesh strainer. Hold the strainer a little bit above the tops of each cupcake and gently tap the strainer with your finger, causing some of the powder to cascade down onto the frosting, then move to the next cupcake, rinse and repeat.

13. Take your little Starbucks green straw sections and spear down at an angle into each cupcake’s beating heart. You’ve probably seen a Dracula movie at one point in your life, just pretend your Van Helsing, sent to dispatch a nest of slumbering vampire coffee cupcakes. Done.

**NOTES**

- You can use regular powdered sugar instead of the 0 point variety that I use and your first cupcake will STILL be 3 points.
- If you don’t like coffee, but still feel the need to ask “what can I use instead of coffee?” You DO realize that these are coffee cupcakes….. right?
- Fiiiiiiiiiiiine “eye roll”. You can always use DECAF instant coffee instead of regular, it has 1/10th the caffeine of regular coffee. That’s pretty much like having black water, but at least it has some of the flavor, though.
- Make sure that you don’t live in one of the west coast hippie towns when you make these. They’ll chase you down with torches and hacky sacks if you post a picture with a plastic straw. If you start getting lip about it… you need to stand your ground, look the hippies in the eye, and calmly tell them that your straws are “organic, free-range straws, that are made from recycled vegan hemp and they were harvested humanely.” Hippies like that kinda jive-talk.

I DON’T TRUST PEOPLE

THAT DON’T NEED COFFEE TO FUNCTION
White Chocolate Mocha

Variation of the Cupcake Recipe on page 126

This... cake... is freaking amaze-balls, plain and simple, hands down, amaze-balls. Deep and deliciously chocolaty thanks to a neutron bomb blast of coffee powder, that’s added into the cake batter. The white chocolate “cream cheese” frosting/pudding is so good that you’ll lap it up like a man crossing the dessert looking for water. Best part... it has enough caffeine in it, that each slice is literally a cup of coffee.

Serving Info.: Points: 
YIELDS: 12 slices 1 serving = 7 7 7
Servings: 12 2 servings = 14 13 13
Serving Size: 1/12 slice 3 servings = 21 20 20

Cake: 4 servings = 27 26 26
• For a 2 layer cake (pictured) divide the batter between (2) 9” cake pans. For a fancier 3 layer cake, divide the batter between 3 pans.
• Bake 2 layer cakes at 325 for 28-32 minutes.
• Bake 3 layer cakes at 325 for 22-26 minutes.

White Chocolate Frosting:
• Blue & Purple folks, just a reminder, you can go up to 4.5 ounces of white chocolate chips and juuuuust barely stay at 7 points for the first slice. It will take you Greenies up to 8 points though.

Toppings:
• The awesome thing about dusting the top of the cake with the cocoa powder and coffee powder mixture (on the cupcake recipe), is that after about 20 minutes, the frosting starts to leech the coloring from the 2 powders, and it slightly spreads out. It ends up giving the top of the cake a beautiful look, almost like the carmelized top of a Creme Brulee.

Note:
• Best part? You don’t need to make any changes to the cupcake recipes, for this cake. All you do differently is bake it in the round pans, then spread the frosting amongst the 3 layers. Done.
• VERY IMPORTANT!!!!! -------> If you are using an older recipe for my cupcakes, which is the base recipe for this cake... the OLD recipe calls for 1-1/2 cups of COLD WATER to be used in the Pudding portion of the frosting. THAT WAS A TYPO. The correct amount of water to add into the pudding is 1 cup, then mix the melted white chocolate chips into the pudding along with 1 cup of water. Again, the pudding gets 1 cup, not 1-1/2 cups of cold water. That typo appeared in the first version of this cookbook, which was corrected on 12-25-19.