

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.:

YIELDS: 24 cupcakes
Servings: 24
Serving Size: 1 cupcake



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- last checked 11/19/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.



Ingredients:

Cake:

- 1 Pillsbury sugar free devil's food cake mix
- 3 large eggs
- 1-3/4 cup 0 point carbonated beverage (seltzer water, club soda, diet soda, etc.)
- 1/2 cup Instant coffee powder, like Folgers crystals. In the words of 'Obi Wan Kenobi'...
"Remember, a Jedi can feel the Caffeine flowing through him."
- 1 tsp baking powder
- 2-1/2 tsp cocoa powder
- 1/3 cup 0 point sugar replacement (monkfruit, stevia, etc)

FROSTING:

- 1 cup "cream cheese" substitute, recipe in my "Cookbook: Volume 1", page 36.
- 1/2 cup 0 calorie confectioners sugar substitute
- 2 (1oz) boxes Jell-O sugar free instant white chocolate pudding mix
- 1 cups COLD water
- 4oz white chocolate chips. Measure by weight, though I got 1/4 cup of chips for 4 oz.

CUPCAKE TOPPING:

- 1/4 tsp cocoa powder
- 1/4 tsp crushed up instant coffee grounds/crystals
- 1 tsp 0 point confectioners/powdered sugar substitute

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 Hamburglar, 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 o' choice, instant coffee powder, baking powder, cocoa powder and sweetener. 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:

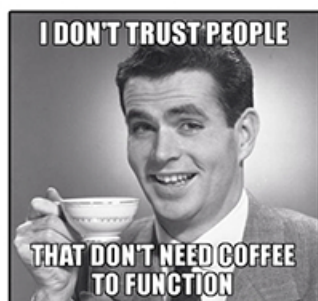
- 5 In a large mixing bowl, or an empty 32oz yogurt container, use an electric hand mixer to mix the cream cheese substitute and the powdered sugar until smooth. Set aside.
- 6 In a microwave safe dish, melt the white chocolate chips with 1 Tablespoon of water, for 20 seconds. Stir, then microwave for 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 a piping bag! Huzzah!!!
- 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 you're Van Helsing, sent to dispatch a nest of slumbering vampire coffee cupcakes. Done.

*** NOTES

- Why is there 1/2 cup of instant coffee in the batter?!?! Well, to make a cup of instant coffee, you mix 1 tsp of powder with 1 cup hot water. This recipe makes 24 cupcakes and there's 24 total teaspoons in 1/2 cup. So... each cupcake equals 1 cup of coffee. Woohooooo!!!! Have one on your morning drive to work!!
- 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? Don't make me come over there!
- You can use DECAF instant coffee instead of regular. It has 1/10th the caffeine of regular coffee, which is pretty much like having black poser water, ya'big wuss.
- 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.
- **WHITE CHOCOLATE CHIPS:** If you use "Lily's White Chocolate Baking Chips" instead of regular chips, you'll drastically reduce the amount of ingredient points in this recipe.





White Chocolate Mocha

Variation of the Cupcake Recipe on page 126-127

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.:

YIELDS: 9" round cake

Servings: 12

Serving Size: 1 slice



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Cake:

- For a 2 layer cake, divide the batter between (2) 9" cake pans. For a fancier 3 layer cake (pictured), 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:

- Nothing really to note here. Well, just a reminder... It's socially unacceptable to drink the frosting directly from the piping bag. You're a grown adult, not a Frat Boy at a kegger.

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 a the top of a torched Crème Brûlée.

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 2 or 3 layers. Done.
- **WHITE CHOCOLATE CHIPS:** If you use "Lily's White Chocolate Baking Chips" instead of 'regular' chips, you'll remove 20 points of ingredients, dropping each slice by 1 point.

