



## Mocha Cupcakes with Buttercream

INGREDIENTS: (makes and frosts 48 mini cupcakes)

- One box of chocolate cake mix (plus eggs, oil and water to make according to box)
- 3 Tablespoons of instant coffee granules (divided)
- 2 sticks (1 cup) of salted butter- softened to room temperature
- 2 sticks (1 cup) of unsalted butter- softened to room temperature
- 3 cups of powdered sugar
- 2 Tablespoons of vanilla

DIRECTIONS:

- Preheat oven to 350F degrees
- Make cake according to box, but add 2 Tablespoons of coffee granules to the water required by cake mix first.
- Allow granules to dissolve and then add to cake mix with eggs and oil according to box.
- Place mini cupcake liners into mini cupcake pan and spoon batter into liners.
- Bake for about 12 minutes until centers are firm.
- Cool completely
- Make buttercream by placing vanilla and remaining 1 Tablespoon of instant coffee into a small bowl to dissolve.
- Add butters and powdered sugar to a large bowl and beat on high until light and fluffy.
- Remove a small bit of this vanilla-free icing to garnish the tops of cupcakes and set aside.
- Add vanilla/coffee mixture and beat again until well- combined.
- Pipe coffee frosting on top of cooled mini cupcakes and then pipe a tiny bit of the white frosting at the tip of the cupcake.
- Sprinkle with cocoa powder if desired.