

Chocolate Cardamom Cupcakes with Chocolate Buttercream Frosting

Cupcakes:

The batter yields between 9 - 12 cupcakes.

⅔ cup all-purpose flour

½ cup cake flour

2 tablespoon cocoa powder

½ teaspoon ground cardamom

½ teaspoon baking soda

½ teaspoon baking powder

¼ teaspoon salt

⅓ cup buttermilk

¼ cup orange juice

1 teaspoon McCormick orange peel

⅓ cup extra-virgin olive oil (fruity)

2 tablespoons butter (room temperature)

¾ cup sugar

1 egg

½ teaspoon orange extract

- Preheat oven to 350°. Position oven rack to the middle of the oven.
- Put cupcake liners in cupcake baking pan.
- Sift together flours, cocoa powder, cardamom, baking soda, baking powder, and salt in a bowl. Set the flour mixture aside.
- Mix together buttermilk, orange juice and orange peel in a cup. Set the milk mixture aside.
- Beat olive oil, butter, and sugar in a large mixing bowl on medium speed for 2 minutes.
- Add egg and orange extract to the mixing bowl. Beat on medium speed for 2 minutes until smooth and silky looking.
- Add ½ of the flour mixture and ½ of the milk mixture to the mixing bowl. Beat on medium

speed for 1 minute. Scrape down the sides of the bowl.

- Add remaining flour and milk mixtures to the mixing bowl. Beat on medium speed for ½ minute. Remove beater(s) and scrape batter from beater(s) into mixing bowl. Scrape down sides of the bowl. Stir batter a few times with spatula to incorporate any streaks of flour.
- Fill cupcake liners half full, which is a scant ¼ cup.
- Bake for 20 minutes. Remove from oven.
- Let cupcakes sit for about 5 minutes then remove from pan. Cool cupcakes completely before frosting them.

Chocolate Buttercream Frosting:

4 ounces of butter (room temperature)

2 tablespoon extra-virgin olive oil

½ teaspoon orange extract

1 ¼ cups of confectioner's sugar

¼ cup of cocoa powder

1 teaspoon orange juice

- Beat butter, olive oil and orange extract on medium speed for 1 minute.
- Add confectioner's sugar, cocoa powder and orange juice. Start on low speed and beat for 1 minute until mixed well. Scrape down sides of bowl.
- Beat on high speed for 3 minutes until light and fluffy.
- Frost cupcakes.

ENJOY!

Note: I use a KitchenAid stand mixer. Your mixing time might vary depending on the type of mixer used.