

Triple Chocolate & Coconut Lime Cupcakes

from The Imperfect Kitchen

Cupcake Ingredients	Amount
Plain (all purpose) flour	200g
Bicarbonate of soda	½ tsp
Cocoa powder	50g + extra to dust the tin
Caster sugar	275g
Unsalted butter, at room temperature	175g
Eggs, at room temperature	2
Vanilla extract	1 tbl sp
Sour cream	80ml
Boiling water	125ml
Dark chocolate chips	175g

Syrup Ingredients	Amount
Cocoa powder	1 tsp
Water	125ml
Caster sugar	100g

Frosting Ingredients	Amount
Coconut milk	400ml
Unsalted butter, at room temperature	225g
Icing (powdered) sugar	300g
Zest from limes	2 to 4 limes
Coconut extract	1 to 3 tsp

Optional toppings of your choice {Sprinkles? Lime zest and coconut shavings? Shavings of dark chocolate?}

Instructions

1. Preheat the oven to 170°C / 325°F
2. Thoroughly grease two 12 hole cupcake tins and completely cover each one with cocoa powder (I put a cocoa in the bottom of each hole and shake the tin around until each hole is entirely covered). Once finished, tip the tin upside-down and tap lightly on a surface to get rid of the excess cocoa
3. Put the flour, bicarb, cocoa, sugar, butter, eggs, vanilla and sour cream into the processor and blitz till a smooth, satiny brown batter. Scrape down with a rubber spatula and process again while pouring the boiling water down the funnel. Switch it off then remove the lid and the well-scraped double-bladed knife and, still using your rubber spatula, stir in the chocolate chips
4. Fill each cupcake hole about half way up before sliding into the oven, cooking for 20 to 25 minutes. When it's ready, the cupcakes will be risen and a cake-tester, or a fine skewer, will pretty well come out clean. But this is a damp cake so don't be alarmed at a bit of stickiness in evidence
5. Five minutes before you take the cupcakes from the oven, put the syrup ingredients of cocoa, water and sugar into a small saucepan and boil for 5 minutes. You may find it needs a little longer: what you want is a reduced liquid, that's to say a syrup, though I often take it a little further, so that the sugar caramelises and the syrup has a really dark, smokey chocolate intensity
6. Take the cupcakes out of the oven and sit them on a cooling rack and, still in the tin, pierce each a few times with a cake tester. Then run a small knife around the outside of each cupcake to make sure they can come away easily before pouring a teaspoon or so of syrup over the surface of each cupcake
7. Let the cupcakes cool and then slip them out of the tin ready for frosting
8. To make the frosting, bring the coconut milk to boil in large deep saucepan over a medium-high heat (coconut milk will boil up high in pan). Reduce heat to medium-low and boil, stirring occasionally, for 25 to 30 minutes until reduced by about two thirds. Remove from the heat and cool completely. Transfer to small bowl. Cover and chill. (This can be made 2 days ahead and kept in the fridge)
9. Using an electric whisk, beat the butter in large bowl until smooth. Add the sugar, zest from 2 limes, 1 teaspoon of coconut extract and 80ml of the reduced coconut milk and beat until light and fluffy. Once fully fluffed, check the coconut and lime flavours are speaking your language loudly enough, if they're not, keeping adding in each little by little until you have the flavour exactly as you want.
10. Using a pastry bag fitted with large star tip, pipe frosting onto the cupcakes