

# Blitzen in a Cup

Eggnog and mocha. With a touch of nutmeg.

## Mocha Cake:

$\frac{3}{4}$	cup	cocoa powder, unsweetened
2	cups	whole wheat pastry flour
$1\frac{1}{2}$	cups	sugar
$1\frac{1}{2}$	teaspoons	baking soda
$\frac{3}{4}$	teaspoon	sea salt
$\frac{1}{2}$	teaspoon	nutmeg
2	tablespoons	espresso powder
$\frac{1}{4}$	cup	coffee, strong & warm
1	cup	eggnog
1	teaspoon	pure vanilla
3	tablespoons	safflower oil
2	large	eggs

Preheat oven to 350 degrees.

Using a wire sifter, sift the cocoa, flour, sugar, baking soda, salt, and nutmeg into a mixing bowl. Mix.

Dissolve espresso powder in the coffee. Add the coffee mixture, eggnog, vanilla, and oil to dry ingredients. Beat on low till combined. Then beat on high for 2 minutes. Add eggs one at a time. Mix for 2 more minutes.

Spoon into a paper-lined muffin tin. Fill each three-quarters full. Bake for 20 to 25 minutes or until the cake bounces back in the center when touched lightly.

Cool in muffin tin for 10 minutes, then transfer to a wire rack. When completely cooled, frost with eggnog buttercream. Yields 18 medium cupcakes.

## Eggnog Buttercream:

1	cup	butter, softened
3	cups	powdered sugar
2	tablespoons	eggnog
$\frac{1}{4}$	teaspoon	nutmeg

Beat butter until creamy.

Gradually add 2 cups of sugar. Mix well.

Add 2 tablespoons of eggnog, mixing well between additions.

Stir in nutmeg.

Slowly add remaining sugar. Beat on high for approx 2 minutes for a more whipped buttercream.

If mixture is too thick, add more eggnog until it is of a spreadable consistency.



## ADDITIONAL TIPS & TRICKS

- I used Illy espresso powder and Kicking Horse Half Ass for the brewed coffee.
- I used store bought eggnog. Choose your favourite or make your own.
- I used salted butter. If you use unsalted you'll want to add  $\frac{1}{4}$  teaspoon of sea salt to the buttercream.
- careful not to overbake. The cake can become dry.

