

45 minutes

Makes 8-10 large cupcakes

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Ingredients:

- 1 box (500g) PnP chocolate cake mix

Syrup:

- 1½ cups (330ml) brown sugar
- ½ cup (125ml) water
- ⅔ cup (160ml) espresso (or prepared strong instant coffee)
- ⅔ cup (160ml) medium cream sherry

Icing:

- 2 egg yolks
- ⅔ cup (150g) castor sugar
- 1 tub (230g) full-fat cream cheese
- 1 tub (250g) full-fat mascarpone
- 1 tsp (5ml) vanilla essence
- Cocoa powder, for dusting

Method:

1. Preheat oven to 180°C.
2. Prepare cupcakes as per packet instructions, using a two large 6-cup muffin pans. (A regular 12-cup muffin pan works too, making about 24 cupcakes in total.)
3. Cool completely on a wire rack after baking.
4. Heat syrup ingredients in a pot and stir until sugar dissolves.
5. Bring to a boil and reduce for 3-4 minutes to create a thickened syrup.
6. Whisk icing ingredients together until smooth.
7. Make a small well in the centre of each cupcake.
8. Add a tablespoon of syrup into each hole and top with icing.
9. Dust with cocoa powder and drizzle with remaining syrup before serving.