

CHERRY COLA CUPCAKES

A Chocolate Cola Cupcake with Cherry Cola Buttercream Frosting

CUPCAKES

- 1 1/2 cups all-purpose flour
- 1/4 teaspoon baking soda
- 2 teaspoons baking powder
- 3/4 cup unsweetened cocoa powder
- 1/8 teaspoon salt
- 1/2 cup (1 stick) butter, softened
- 1 cup sugar
- 2 eggs, room temperature
- 1/3 cup Maraschino cherry juice
- 1 cup cola



Preheat oven to 350 degrees. Line cupcake tin with paper liners and set aside. Sift together flour, baking powder, baking soda, cocoa, and salt, and set aside. In large bowl, cream together butter and sugar until well blended. Add eggs one at a time, beating well with each addition, then stir in cherry juice. Add flour mixture alternately with cola; beat well. Fill cupcake liners evenly and bake for 18 to 20 minutes. Makes 12.

CHERRY COLA FROSTING

- 1/2 cup (1 stick) salted butter, softened
- 1/2 cup (1 stick) unsalted butter, softened
- 1 tablespoon Maraschino cherry liquid
- 4 cups sifted confectioners' sugar
- Red food coloring (optional)
- 12 Maraschino cherries

In large bowl, cream butter. Add cherry juice. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides of bowl often. Add cola and red food coloring (optional) and beat at medium speed until light and fluffy.

Frost cooled cupcakes and top with Maraschino cherry or other garnish of choice.