

Mint Chocolate Cupcakes

Recently, Kassie has been getting into making cupcakes for various occasions. She has really turned out to be quite the cupcake baker!

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One of the cupcakes that she made not long ago for a St. Patrick's Day party was a Mint Chocolate Cupcake. They turned out amazing!!!!

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One of the things I appreciate most about Kassie's cupcakes is the care in decorating and presentation that she so carefully puts into them. I truly believe that the people that live in our home should be the most important to us! Take the extra 5 mins to grab a reusable piping bag, tip (she used a #18 here) and coupler to give the cupcakes a special look! I think it is actually faster to put the icing in a bag and pipe it on then it is to try and frost each one with a knife anyway! Our family deserves those special touches that let them know they are important to us!

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I hope you enjoy this recipe as much as we did!!!

Chocolate Cupcake

Preheat the oven to 350° and line a 12 cup muffin pan with paper liners.

Whisk

- 1 cup flour
- 1/2 teaspoon each baking soda and salt in a bowl
- 3/4 cup of milk heated milk not boiling)

Pour over and whisk until smooth -

- 1/2 cup unsweetened cocoa powder

Let cool slightly and whisk in-

- 1 cup sugar
- 3/4 cup oil
- 1 egg

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- 15 drops of Young Living Peppermint Oil*
- 1 teaspoon vanilla until smooth.
- Whisk in the flour mixture until just combined.

Divide the batter among the muffin cups and bake until the tops spring back 20 to 25 minutes. Transfer to a rack and let cool for five minutes in the pan then remove the cupcakes to the rack to cool completely. Make your frosting and pipe on to the cupcakes.

Mint Icing

In a large bowl combine

- 1 cup softened butter
- 3 cups powdered sugar
- 2 tablespoons heavy cream
- 5 drops of Peppermint Young Living Essential Oil* (or 1/2 teaspoon peppermint extract)
- 3 to 4 drops green food coloring
- chocolate mint candies, cut in half, and mint leaves for garnish (*optional*)

(*Contact me: jnlcox@cleaninter.net to order Peppermint Oil from Young Living)

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