



*Globally Inspired Flavor Solutions®*

## Decadent Chocolate Ginger Cupcakes with Lemon Grass Butter Cream Frosting

**Yield:** 12 Cupcakes

INGREDIENTS	MEASUREMENTS
<b>Chocolate Ginger Cupcakes</b>	
All-purpose flour	¾ cup
Unsweetened cocoa	1 cup
Salt	½ tsp
Butter	½ cup
Sugar	1 cup
Eggs, room temperature	3 each
Vanilla extract	1 tsp
Sour cream	½ cup
SupHerb Farms Fresh Frozen Ginger Puree	4 Tbsp
<b>Lemon Grass Butter Cream Frosting</b>	
Cream cheese, softened	1 lb
Butter, softened	½ cup
Powdered sugar	2 cups
Vanilla extract	1 tsp
SupHerb Farms Lemon Grass Puree	2 Tbsp

### CUPCAKE PREPARATION

1. Preheat oven to 350 degrees F.
2. Sift together flour, cocoa and salt.
3. In large mixer bowl, cream butter and sugar at medium speed until light and fluffy.
4. Add eggs, one at a time, beating after each addition.
5. On low speed, blend in vanilla extract.
6. Mix in cocoa mixture alternately with sour cream beating after each addition.
7. Add SupHerb Farms Fresh Frozen Ginger Puree and beat until smooth.
8. Place 12 paper baking cups in a muffin pan and spoon batter into each cup filling to the top.
  
9. Bake for 25-30 minutes or until a wooden toothpick inserted into the center comes out clean.

10. Transfer to a wire rack and allow to cool completely for at least 30-45 minutes before frosting.

### **FROSTING PREPARATION**

1. Beat cream cheese in a medium bowl until fluffy.
2. Add butter and beat until mixed thoroughly.
3. Add sugar, vanilla extract and SupHerb Farms Fresh Frozen Lemon Grass and beat until smooth and of spreading consistency.

### **TO SERVE**

Frost cupcakes and serve with your favorite beverage – Café Latte, Cappuccino, or Ice-cold Milk!