

# THE CULINARY

*Playground*



## Marble Cupcakes

3/4 cup and 2 Tbs flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
2 Tbs and 2 tsp milk, room temperature  
2 Tbsp and 2 tsp cup heavy cream, room temperature  
1/2 stick (1/4 cup) unsalted butter, room temperature  
1/2 cup granulated sugar  
1/4 cup and 2 Tbs egg substitute  
1/2 teaspoon pure vanilla extract  
2 Tbsp and 2 tsp unsweetened Dutch-process cocoa powder  
2 Tbs cup boiling water

Preheat oven to 350 degrees F. Line standard muffin tins with paper liners.

Stir together cake flour, baking powder, and salt in bowl. Combine milk and cream in separate bowl.

With an electric mixer on medium-high speed, cream butter and granulated sugar until pale and fluffy. Add eggs beating until incorporated, scraping down sides of bowl as needed. Beat in vanilla. Add flour mixture in three batches, alternating with two additions of milk mixture, and beating until combined.

To make chocolate batter, measure out 1/2 cup batter, and transfer to another bowl. Combine cocoa and the boiling water in a bowl. Stir into reserved batter.

Fill prepared cups with alternating spoonfuls of vanilla and chocolate batter, filling each three-quarters full. Run the tip of a paring knife or wooden skewer through batter in a figure-eight motion to make swirls. Bake, rotating tins halfway through, until tops are golden and a cake tester (i.e. toothpick) inserted in centers comes out clean, about 20 minutes. Transfer tins to wire racks to cool completely before removing cupcakes.

Cupcakes can be stored overnight at room temperature, or frozen up to 2 months, in airtight containers.

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