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Philly Steak Cheese Fries

Introduction

Raspberry Chocolate Lava Cupcakes are a delightful twist on the classic cupcake, boasting a

rich, gooey chocolate center paired with a burst of tart raspberry flavor. These cupcakes not only satisfy your sweet tooth but also bring a touch of elegance to any occasion. Whether you're celebrating a special event or just treating yourself, these luscious cupcakes are sure to impress.

Ingredients

1 cup all-purpose flour
1/2 cup unsweetened cocoa powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup unsalted butter, softened
1 cup sugar
2 large eggs
1 teaspoon vanilla extract
1/2 cup buttermilk
1/2 cup boiling water
1/2 cup raspberry preserves
Fresh raspberries for garnish

For the raspberry buttercream:

1 cup unsalted butter, softened
3 1/2 cups powdered sugar
1/4 cup raspberry puree
1 teaspoon vanilla extract
A pinch of salt
Dark chocolate shavings for garnish

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 22 minutes



Total Time: 52 minutes

Yield: 12 cupcakes

These Raspberry Chocolate Lava Cupcakes are a perfect balance of rich chocolate and fresh raspberry flavors, creating an indulgent treat that's hard to resist. Enjoy baking and sharing this delectable dessert!



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Detailed Directions and Instructions



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