



RUBINO ESTATES BLACK FOREST CUPCAKES

INGREDIENTS

For the Chocolate Cupcakes

- 1 ¼ cup all purpose flour
- ½ cup unsweetened cocoa powder
- 1 ¾ teaspoons baking powder
- ½ teaspoon kosher salt
- ½ cup unsalted butter, melted
- 1 cup granulated sugar
- 2 large eggs, room temperature
- ½ teaspoon vanilla extract
- ¼ cup whole milk
- ¼ cup red wine

For the Cherry Filling

- 2 cups cherries, fresh or frozen
- ¼ cup granulated sugar
- 2 tablespoons cornstarch
- 1 teaspoon vanilla extract
- 1 tablespoon Kirsch

For the Whipped Cream

- 2 cups heavy whipping cream, cold
- ½ cup powdered sugar
- ½ teaspoon vanilla extract
- 2 teaspoons plain powdered gelatin
- 2 tablespoons red wine



RUBINO ESTATES
A CAL-ITAL WINERY

DIRECTIONS

Cherry Filling

1. *In a large pot over medium heat, combine the cherries, sugar, and cornstarch. Cook, stirring frequently, about 15-20 minutes.*
2. *Remove from the heat and stir in the vanilla and Kirsch. Allow to cool completely.*

Chocolate Cupcakes

1. *Preheat the oven to 350°F and line a 12 cup pan with cupcake liners.*
2. *Whisk the flour, cocoa powder, baking powder, and salt together.*
3. *In a separate bowl, whisk the melted butter, eggs, sugar, and vanilla together until combined.*
4. *Stir in about half of the flour mixture. Then stir in the milk, wine, and the remaining flour mixture and mix until fully combined.*
5. *Pour about ¾ cup of batter into each cupcake liner.*
6. *Bake at 350°F for 18-22 minutes.*
7. *Remove from pan and let cool on wire rack. Let cupcakes cool completely before frosting.*

Stabilized Whipped Cream

1. *Add the wine to a bowl and sprinkle the unflavored gelatin on top. Allow to sit for a few minutes.*
2. *Transfer the gelatin mixture to the microwave and microwave for 5-10 seconds, until the gelatin is fully dissolved. Stir the mixture, then set aside to cool slightly.*
3. *In the bowl of a stand mixer fitted with the whisk attachment, or in a large mixing bowl using a hand mixer, combine the heavy whipping cream, powdered sugar, and vanilla extract. Whip the mixture until it starts to thicken and soft peaks form, then turn the mixer to low speed. Slowly pour in the gelatin mixture and mix on low until well combined. Increase the mixer to medium speed and continue mixing until stiff peaks form.*

Assembly

1. *Once the cupcakes are fully cooled, use a cupcake corer or knife to remove the center of each cupcake and discard.*
2. *Spoon or pipe the cooled cherry filling into each cupcake.*
3. *Transfer the stabilized whipped cream into a piping bag and pipe swirls on each cupcake, or spread on with a knife, stacking the cream as high as you like.*
4. *Top with a cherry, a drizzle of red wine syrup and a light dusting of cocoa powder.*