

# Monster Cupcakes



Prep time 30 minutes

Yields about 13 cupcakes

## Ingredients

- 1 1/2 cups unbleached, all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3.4 ounce box of instant pistachio pudding
- 1/2 cup (1 stick) unsalted butter, softened
- 2/3 cup granulated sugar
- 1/2 teaspoons pure vanilla extract
- 3/4 tsp almond extract
- 1 teaspoon vegetable oil
- 2 large eggs
- 1 egg white
- 1/2 cup whole milk
- 2-3 drops forest green food coloring
- 1 cup semi-sweet chocolate chips
- 2/3 cup heavy cream
- Assorted chocolate candies and eyes for decoration

1. Preheat the oven to 350 degrees. Line a muffin pan with cupcake liners and spray the insides with cooking spray. Set aside.
2. In a stand mixer, mix together the butter, sugar, extracts, oil, eggs, and milk until just combined.
3. In a separate bowl, whisk together the flour, baking powder, salt, and pudding mix.
4. Add dry ingredients to the wet ingredients in batches. When just mixed together, drop in a few drops of the food coloring. Don't mix it all the way, so you create a swirly/marbled effect! Three or four turns with the paddle attachment should do the trick!
5. Next, scoop the mixture into the muffin liners until they're about 2/3 full. Bake at 350 for 20-22 minutes.
6. While the muffins are baking, make the ganache! Pour the cup of chocolate into a medium bowl and set aside. GENTLY heat the heavy cream over medium heat until bubbles form around the sides, but it's not boiling. Pour it over the chocolate and whisk together in a

medium bowl until smooth. Depending on the thickness you want, you may prefer to cool the ganache in the fridge for about 20 minutes. This will make it a bit thicker.

7. Allow the cupcakes to cool completely before turning them upside down and swirling in the ganache, or you can spread it on with an offset spatula. Decorate with candy eyes and chocolate candies!