



*Pheasant Ward  
Recipes*

Category (Cakes)

## Chocolate Crème Cupcakes with Chocolate Ganache Frosting

Submitted by (Char Lee Behunin)

<p><b><u>Recipe</u></b></p> <p>1 box chocolate cake mix  3 eggs  1 cup sour cream  2 cups heavy whipping cream  1/4 cup powdered sugar  1/2 cup grated chocolate for garnish</p> <p>Mix together cake mix, eggs, and sour cream until smooth. Bake at 350 degrees for 15-18 minutes or until cake springs back when lightly touched. Cool completely on wire rack. When cooled, cut the top off and pull out some of the cake filling, leaving a solid wall of cake to support the filling. Whip the cream until stiff peaks form and add powdered sugar. Add whipping cream by the spoonful to the holes of all cupcakes and top with cupcake lid. Frost.</p> <p><b>Frosting:</b>  1 cup heavy whipping cream  12 ounces semi-sweet chocolate chunks or chips</p> <p>Heat cream in saucepan until it comes to a boil. Remove from heat and pour over chocolate in a mixing bowl. Stir to mix together. You can pour it over your cakes warm, or allow to cool slightly and be spread like frosting</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>