

French Vanilla Cupcakes with White Chocolate Mousse Topping



Ingredients

1-1/2 cups all-purpose flour

3/4 tsp. baking powder

1/4 tsp. salt

1/2 cup French vanilla coffee creamer

1 tsp. vanilla extract

6 Tbsp. unsalted butter, softened

3/4 cup sugar

2 large eggs

Directions

Preheat oven to 350° F. Line one standard 12-cup muffin pan with colorful paper or foil cupcake liners. Combine flour, baking powder, and salt in a medium bowl, and whisk

together until blended. Set aside. Pour creamer and vanilla extract into a cup; stir together and set aside.

In a large bowl of an electric mixer, cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating until thoroughly mixed. Reduce speed to low, then slowly pour in the prepared dry ingredients and the milk mixture, alternating after each addition, ending with the flour and stirring just until blended.

Using an ice cream scoop, fill each of the prepared muffin cups with batter. Bake for 18 to 20 minutes, or until toothpick inserted into the center comes out clean.

After removing cupcakes from the oven, leave in pan for 2 minutes, and then transfer onto wire rack to cool completely before frosting.

White Chocolate Mousse Topping

(Prepare in advance)

Ingredients

8 oz. high-quality white chocolate

1-1/2 cups very cold heavy whipping cream, divided

Pieces of dark or milk chocolate for garnish

Directions

Break white chocolate into small pieces over a glass microwave-safe bowl. Add 1/2 cup of the heavy whipping cream and heat on 50-percent power for 1 to 2 minutes, stirring every 15 seconds until chocolate has melted and the mixture is smooth. Cover with plastic wrap and set aside to cool for 15 minutes or until it has reached room temperature.

Place a mixing bowl and whisk attachment into the freezer. After 10 minutes, remove from freezer and empty remaining cold heavy cream into chilled mixing bowl. Attach balloon whisk and beat until soft peaks form. Remove 1 cup of the whipped cream and gently fold it into the chocolate mixture until well blended.

Transfer chocolate mixture into the whipped cream and beat on high until stiff peaks form but DO NOT OVERBEAT.

Cover and place in the refrigerator for several hours or overnight. Once mousse is removed from fridge, frost cupcakes immediately. Garnish with pieces of dark or milk chocolate, if desired.