

Pecker Head Red Cupcakes

A unique recipe using Bagley's Pecker Head Red. A favorite for our Chocolate and Wine event. Hint: Start steps 1-3 for the frosting before starting the batter. Read through all of the steps before starting the recipe.



Ingredients:

¼ cup Cocoa powder
½ cup Dark chocolate chips
¼ cup Boiling water
1 Stick Butter
½ & 1/8 Cup flour
¾ tsp. Baking powder
½ tsp. Salt
¼ & 1/8 cup Bagley's Pecker Head Red

Directions:

1. Preheat oven to 350F. Line a muffin tin with 12 cupcake liners and spray them with cooking spray.
2. In heatproof bowl combine cocoa powder and chocolate chips and pour in the boiling water. Using a whisk, stir the chocolate until it's melted.
3. In a larger bowl, cream the butter and sugar together using a mixer.
4. In a separate bowl combine the flour, baking powder, and salt. Then slowly add the flour mixture to the cream mixture until combined.
5. Add some of the chocolate to the mixture, then some of the wine, alternating until all of it is blended.
6. Pour batter into muffin tins, almost all the way to the top. Bake in the oven for about 20 minutes, making sure the toothpick comes out clean. Let the cupcakes cool completely before taking out of the tin.

Frosting Recipe:

½ cup + 1 Tbsp. Pecker Head Red
1/8 cup Granulated Sugar
1 stick Salted butter, softened
1.5-2 cups Confectioner's Sugar

Directions:

1. Place wine and sugar in a small sauce pan and cook over medium heat while stirring constantly until the sugar is all dissolved.
2. Bring to a boil and then let simmer for a while, while stirring occasionally. Cook until the syrup is reduced to about 1/6 cup.
3. Put the wine reduction in the fridge for a couple hours to cool.
4. Cream the butter while adding confectioner's sugar a little bit at a time. Cream together to form a frosting.
5. Once a nice consistency is reached add the wine reduction and continue beating. Then add 1tbsp. of wine. Add more confectioner's sugar to reached desired consistency.
6. Use a piping bag to frost the cupcakes. Enjoy!

