

TERRA D'ORO

WHITE CHOCOLATE RASPBERRY CUPCAKES

SERVE WITH TERRA D'ORO MOSCATO

YIELD: 15 CUPCAKES

INGREDIENTS FOR WHITE CUPCAKES

- 210g (1 $\frac{3}{4}$ cups) cake flour
- 162g ($\frac{3}{4}$ cup + 1 tbsp) granulated sugar
- 2 tsp baking powder
- $\frac{1}{2}$ tsp kosher salt
- 76g (5 $\frac{1}{2}$ tbsp) unsalted butter, *room temp*
- 50g ($\frac{1}{4}$ cup) neutral oil
- 227g (1 cup) whole milk
- 2 tsp vanilla extract
- 2 egg whites

INGREDIENTS FOR WHITE CHOCOLATE FRENCH BUTTERCREAM

- 113g (4 oz) white chocolate
- 3 egg yolks
- 62g ($\frac{1}{4}$ cup + 1 tbsp) granulated sugar, *divided*
- 21g (1 $\frac{1}{2}$ tbsp) water
- 113g (8 tbsp) unsalted butter, *room temp*
- $\frac{1}{2}$ tsp vanilla extract

FOR ASSEMBLY

- 170g ($\frac{1}{2}$ cup) raspberry preserves
- Fresh raspberries, *for topping*

INSTRUCTIONS:

FOR THE WHITE CUPCAKES:

1. Preheat the oven to 350 degrees F. Add parchment liners to a cupcake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine the flour, sugar, baking powder, and salt.
3. Cut up the butter into small cubes and add to the dry ingredients. Mix on low speed until it resembles wet sand.
4. Add the oil, milk, vanilla, and mix until *just* combined.
5. In a separate bowl, whip the egg whites to medium peaks. Gently fold them into the batter with a rubber spatula until *just* combined.



6. Fill the cupcake liners about $\frac{2}{3}$ of the way full.
7. Bake the cupcakes for 16-18 minutes or until a toothpick inserted comes out clean.
8. Cool completely before decorating.

FOR THE WHITE CHOCOLATE FRENCH BUTTERCREAM

1. In a small heat-proof bowl, add the white chocolate and place it over a pot of simmering water. Stir often until fully melted. Remove the bowl from heat and set aside.
2. Place the egg yolks and 12g (1 tbsp) of granulated sugar in a medium bowl or a bowl of a stand mixer fitted with a whisk attachment. Whisk on high speed until thick and foamy (about 3 minutes) while you heat the sugar and water.
3. Heat the remaining 50g ($\frac{1}{4}$ cup) of granulated sugar and water in a small saucepan over low heat, stirring constantly until the sugar dissolves. Increase the heat to medium and bring to a boil, or until it reaches 240 degrees F.
4. While the egg yolks are whisking on medium speed, slowly add the sugar syrup into the bowl. Continue mixing until the mixture has cooled down.
5. Add the butter to the mixture a few cubes at a time, allowing them to fully incorporate before adding more.
6. Lastly, add the cooled melted white chocolate and vanilla. Continue mixing on low speed until the buttercream is completely smooth.

FOR ASSEMBLY:

1. With a small (about 1") round cookie cutter, remove the centers of the cupcakes, pressing about $\frac{2}{3}$ of the way into them. Cut the very top of the centers off and reserve them.
2. Fill the cupcakes with raspberry preserves and place the top of the centers back on.
3. Transfer the buttercream to a piping bag with a medium star piping tip.
4. Decorate each cupcake as desired.