

See's CANDIES®

Bordeaux Cream Cupcakes Recipe



Makes 12 Cupcakes

Cupcake Ingredients:

- 1 cup all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 tsp baking soda
- ½ tsp salt
- ½ cup unsalted butter, softened
- 1 cup light brown sugar, packed
- 2 large eggs
- 1 tsp vanilla extract
- ½ cup sour cream
- ½ cup hot water
(to deepen chocolate flavor)

Chocolate Bordeaux

Buttercream Ingredients:

- 6-8 See's [Milk Bordeaux™](#) pieces, chopped
- ½ cup unsalted butter, softened
- ½ cup [See's Semi-Sweet Chocolate Chips](#) or chopped dark chocolate (melted)
- 2-3 cups powdered sugar, sifted
- 2 tbsp heavy cream or milk
- Pinch of salt
- Optional: 1 tsp vanilla

Topping:

- 12 See's [Milk Bordeaux™](#) pieces

Instructions:

Make the Cupcakes:

1. Preheat oven to 350°F. Place paper liners in the wells of a 12-cup muffin pan.
2. In a medium bowl, whisk together the flour, cocoa powder, baking soda and salt.
3. In the bowl of a stand mixer, cream the butter and brown sugar for 2 minutes, or until light and fluffy.
4. Add the eggs one at a time, mixing well after each addition. Add the vanilla and mix until combined.
5. Mix in the sour cream. Add the dry ingredients in two additions, alternating with the hot water. Mix until just blended.
6. Using a large cookie scoop, divide the batter evenly among the liners, filling each about ¾ full.
7. Place the pan in the oven and bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean.
8. Remove the pan from the oven and place it on a cooling rack. Let the cupcakes cool completely before frosting.

Make the Chocolate Bordeaux™ Buttercream:

1. In a microwave-safe bowl, gently melt the chopped See's Milk Bordeaux™ and See's Semi-Sweet Chocolate Chips, stirring every 20 seconds until smooth. Set aside to cool slightly.
2. In the bowl of a stand mixer, beat the butter for 2 minutes, or until creamy.
3. Add the melted chocolate mixture and mix until well combined.
4. Gradually add the powdered sugar, ½ cup at a time, beating well between additions.
5. Add the heavy cream as needed until the desired consistency is reached. Add a pinch of salt to balance the sweetness.

Assemble:

1. Pipe or generously spread the Chocolate Bordeaux Buttercream onto the cooled cupcakes.
2. Top each cupcake with one whole See's Milk Bordeaux™.