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Chocolate Cookies and Cream Cupcakes

Chocolate Cake – Makes 12 servings

Here is what you need:

1 cup + 2 tablespoons - all-purpose flour
1 cup granulated sugar
1/3 cup - unsweetened cocoa powder
3/4 teaspoon - baking soda
1/2 teaspoon - salt
1/4 teaspoon - baking powder
1/4 cup + 2 tablespoons – cold coffee
1/4 cup - oil
2 large eggs at room temperature
4 oz – 1/2 cup container sour cream

Here is how you do it:

Preheat oven to 350°F. Line a 12-cupcake pan with cupcake liners.
Combine all dry ingredients in large bowl; mix well. Add coffee, oil, extract, and eggs; mix until combined. Beat at medium speed for two minutes. Fold in sour cream. Pour into prepared pans.
Bake 23 - 25 minutes, or until toothpick inserted in center comes out clean. Cool completely.

Cookies and Cream Topping

Here is what you need:

2 cups cold heavy cream
1/4 cup powdered sugar
1/2 teaspoon vanilla
26 chocolate sandwich cookies, crushed

Here is how you do it:

In a large bowl, whip cream with an electric mixer on slow setting until cream doubles in size. Increase to medium speed for 30 seconds, reduce to slow, and beat in powdered sugar and vanilla. Once sugar and vanilla are incorporated, increase speed to medium-high. Beat for additional 2 to 3 minutes until stiff peaks form. Gently fold in cookies, and place in fridge for 2 hours or overnight.

Special Note:

Make sure your bowl is completely dry before adding ingredients.
Do not over- mix. Whipped cream will become clumpy if over- mixed.

Helpful Hint:

It's always best to use a chilled metal bowl when making whipped cream. Place your bowl in the refrigerator a few hours before you use it.