

# Almond Chocolate Cupcakes

Ingredients	Servings			
	12	24	48	72
Almonds	3 c	6 c	12 c	18 c
Unsalted butter	2 c	4 c	8 c	12 c
Dark chocolate	16 oz	32 oz	64 oz	96 oz
Sugar	2/3 c	1 1/3 c	2 2/3 c	4 c
Safest Choice™ Pasteurized Shell Eggs	8	16	32	48
Whipped Cream	2 oz	4 oz	8 oz	12 oz
Cocoa Powder	2 tb	4 tb	8 tb	12 tb



## Method of Preparation

1. Preheat oven to 400° F.
2. Butter a cupcake pan and line the bottom with buttered wax paper.
3. Grind the almonds in a food processor, add the chocolate and grind until the chocolate is broken into small pieces.
4. Cream the butter and sugar together with an electric mixer soft then add the egg yolks one by one, mixing well between each addition, add the chocolate and almond mixture, blending until just combined.
5. Into a bowl beat the egg whites until they form soft peaks.
6. Using a spatula fold the egg whites into the chocolate mixture with large circular motions.
7. Pour the batter into the pan and bake it for 45 minutes.
8. Mix the whipped cream with cocoa powder and decorate the cupcakes; add sliced almonds.