



Chocolate Blueberry Cupcakes

~ Pairs Perfectly with Cupcake Vineyards Malbec ~



3 ounces unsweetened chocolate, coarsely cut
1 ½ cups all purpose flour
1 teaspoon ground cinnamon
1 teaspoon salt
½ teaspoon baking powder
½ teaspoon baking soda
2/3 cup fresh blueberries
½ cup mini chocolate chips
1 stick (½ cup) unsalted butter, softened
1 cup packed light brown sugar
2 large eggs
1 teaspoon vanilla extract
½ cup sour cream
Chocolate and Goat Cheese Icing
1 cup softened fresh goat cheese
½ cup softened cream cheese
½ cup chopped semi sweet chocolate
½ teaspoon salt
Fresh blueberries, if available

1. Place the chocolate in a glass cup and microwave 1 to 2 minutes or until almost melted. Stir until chocolate is liquid. Set aside.
2. Preheat the oven to 350°F. Line cupcake pans with paper liners, if using.
3. Sift flour, cinnamon, salt, baking powder and baking soda into a small bowl. Stir in blueberries and chocolate chips until coated with flour.
4. In the large bowl of an electric mixer beat the butter and sugar until mixture is light and fluffy. Beat in the eggs, one at a time, beating well after each addition. Beat in cooled chocolate until blended. Beat in the sour cream just until blended. Use a rubber spatula to fold in the flour mixture until blended.
5. Fill each cup ¾ full of batter. Bake mini cupcakes 18 to 20 minutes and standard cupcakes 25 to 30 minutes, or until a pick inserted in the center comes out clean. Cool on wire racks.

Chocolate Cream Cheese and Goat Cheese Icing:

Process in food processor or beat with a mixer 8 ounces softened fresh goat cheese, 4 ounces softened cream cheese, 4 ounces melted chopped semi sweet chocolate and ½ teaspoon salt.
Spread or pipe icing on cooled cupcakes and garnish each with blueberries or mini chocolate chips.

Makes 12 to 14 standard cupcakes and 48 mini cupcakes