



Chocolate Almond Cupcakes

Featuring: Ghirardelli® Ultimate Chocolate Cake Mix 732-6120

Yield: Makes 3 dozen cupcakes.

INGREDIENTS

Cupcakes:

3 1/2 lb (1 pouch) **Ghirardelli® Ultimate Chocolate Cake Mix 732-6120**

18 fl oz (2 1/4 cups) water

12 oz (6) eggs

6 fl oz (3/4 cup) vegetable oil

2 teaspoons almond extract

4 oz (1 cup) sliced almonds

melted butter

turbinado sugar

Icing:

2 1/2 lb (8 1/4 cups) **Krusteaz® Creamy Fudge Icing Mix 732-0740**

7 1/2 fl oz (scant 1 cup) hot water

1 1/4 teaspoons almond extract

sliced almonds (optional)

toasted coconut (optional)

Cupcakes:

Place cake mix, water, eggs, oil and almond extract in mixer bowl. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. Add sliced almonds and continue to mix on low speed 15 seconds. Using #20 scoop (2 1/2 oz batter), scale batter into well-buttered, cupcake pans. For standard oven*, bake at 350°F 18-23 minutes; for convection oven, bake at 300°F 15-20 minutes or until toothpick inserted into center comes out clean. Let cool 3 minutes, then remove from pan and cool completely. Brush cupcakes sides with melted butter and dip in turbinado (raw) sugar to coat the cupcake sides.

For Icing:

Prepare icing mix as directed on package, adding almond extract. Ice cupcakes. Sprinkle with sliced almonds and toasted coconut, if desired.

*For presentation, bake cupcakes in standard oven.