

# Mississippi Mud Cupcakes

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## **Yield: 1 dozen**

*1/3 cup butter  
2/3 cup sugar  
2 large eggs  
1 cup all-purpose flour  
1/3 cup unsweetened cocoa  
1/4 teaspoon salt  
1/2 cup sour cream  
3/4 teaspoon baking soda  
1 four-ounce semisweet chocolate  
baking bar, finely chopped and  
divided  
12 paper baking cups  
vegetable cooking spray  
marshmallow frosting (see recipe for  
Marshmallow Frosting)  
1/3 cup roasted glazed pecan pieces*

## **Preparation Time: 1 hour 20 minutes**

Preheat the oven to 350 degrees.

In a bowl, beat the butter at medium speed with an electric mixer until fluffy. Gradually add the sugar, beating well. Add the eggs, one at a time, beating just until blended.

In a bowl, combine the flour, cocoa and salt.

In another bowl, stir together the sour cream and baking soda.

Add the flour mixture to the butter mixture alternately with the sour cream mixture, beginning and ending with the flour mixture. Beat at low speed just until blended after each addition. Stir in half of the chopped chocolate.

Place the paper baking cups in a twelve-cup muffin pan. Coat with cooking spray. Spoon the batter into the cups, filling them two-thirds full.

Bake for 18 to 20 minutes or until a wooden pick inserted into the center comes out clean. Remove from the pan to a wire rack and cool completely (about 30 minutes).

Pipe marshmallow frosting onto the cupcakes. Sprinkle with the pecans and remaining chopped chocolate.

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Per Serving (excluding unknown items): 1996 Calories; 98g Fat (43.9% calories from fat); 36g Protein; 246g Carbohydrate; 11g Dietary Fiber; 639mg Cholesterol; 2313mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 18 Fat; 10 Other Carbohydrates.