

# Cleo Coyle's Chocolate Soufflé Cupcakes

Text and photos (c) by Alice Alfonsi, who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*These elegant, melt-in-your-mouth Chocolate Soufflé Cupcakes are a chocoholic's dream. Light in texture yet rich and bold in dark chocolate flavor, they pair beautifully with coffee and espresso (or a tall, cold glass of milk). Our readers may recognize these babies from our bestselling Coffeehouse Mystery [Shot in the Dark](#). While we did not invent the idea of soufflé cupcakes, this is our version of the recipe for our fictional [Village Blend coffeehouse](#), where our barista Esther noshed on these beauties on her coffee break. They were light enough for her to add a rustic wedge of buttery Espresso Shortbread to her plate—and, yes, our recipe for that delectable shortbread is also included in the book. May you read (and eat) with joy! ~ [Cleo](#)*

Makes 12 cupcakes

## Ingredients:

8 ounces bittersweet or semi-sweet chocolate (60 - 64% cacao)

8 Tablespoons salted butter, cut into pieces

1-1/4 cups confectioners' (powdered) sugar

2 Tablespoons all-purpose flour

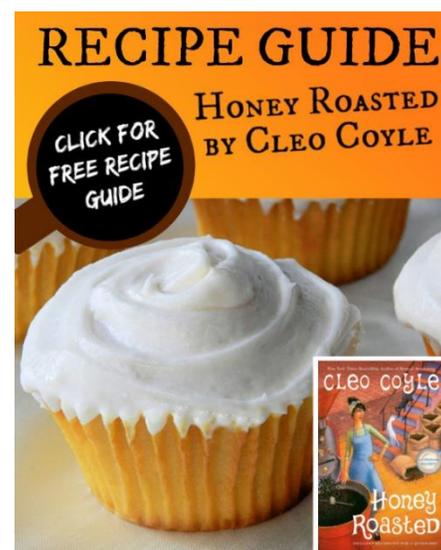
2 teaspoons cornstarch

4 large eggs, room temperature, lightly beaten with fork

**Cleo's cooking tip:** Use a good quality chocolate for this recipe and be sure to use bars not chips. Chocolate chips often contain stabilizers, which help them keep their shape but compromise their flavor and make them more difficult to melt than bar chocolate.



Photos and Recipe  
by Cleo Coyle



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**Step 1—Make the batter:** Break or chop the bar chocolate into pieces and place them in a large, heat-proof mixing bowl. Add the butter and place the bowl over a pan of simmering water, creating a double boiler. Stir with a rubber spatula until the two ingredients have melted together. Set the bowl aside for one full hour. Be patient—the chocolate must cool and thicken a bit.

After the hour is up, add the lightly beaten eggs. Sift together the confectioners' sugar, flour, and cornstarch and whisk them in by hand (a little at a time) for a good 60 seconds, until the batter is smoothly blended. The batter will be thick.

**Step 2—Prep oven and pan and bake:** Preheat your oven to 325° F. Line a cupcake pan with paper liners. If your liners are uncoated, spray the papers lightly with non-stick cooking spray. Measure 1/4 cup of batter into each of the paper-lined cups. Divide any extra batter evenly among the 12 cups.



How to Make a Double Boiler

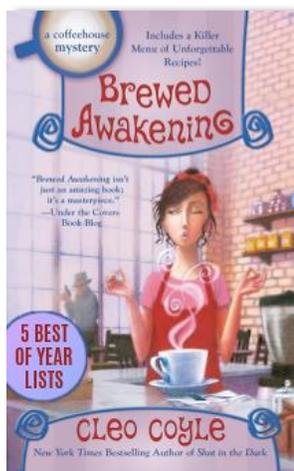
Be sure to use a heat-proof bowl when making a double boiler. The water in the pot below should be simmering (not boiling) and should \*not\* touch the bottom of the bowl.



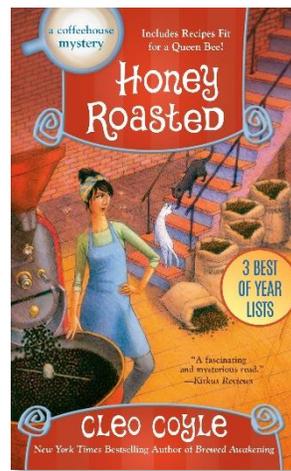
Bake for no more than 30 minutes. The cupcake tops should be set (you can touch them lightly to test this). Do not over-bake. They should still be moist inside when they come out of the oven. Just like a soufflé, these light cupcakes will puff up during baking and fall slightly as they cool. Serve with coffee, espresso, or a cold glass of milk and...



*Eat with joy! ~ Cleo*

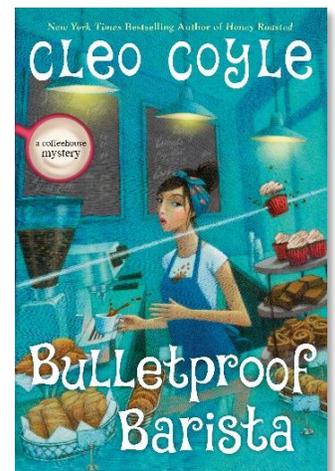


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