



DARK AND STORMY CUPCAKES

FUN FACTS

- Dark and Stormy was invented in Bermuda just after World War 1 by the Gosling Brothers.
- It is said that the cocktail was named Dark and Stormy as it resembles a cloud that no sailor would want to sail under.

To make Dark and Stormy cupcakes you will

- Ginger Cupcakes-I used the cupcake recipe from The Primrose Bakery book. I halved the recipe to 9 cupcakes.
- Lime and Rum Sugar Syrup -To make the syrup combine 50g of water and sugar in a pan on a low heat until sugar has dissolved. Allow to cool. Add the juice of 1 lime and 2-3 tablespoons of dark rum.
- Dark Chocolate Ganache 2:1 ration -200g dark chocolate (55% Cocoa Solids) 100g double cream. (You will have some ganache left over-you can use it to make chocolate truffles!)
- Gold Sprinkles to decorate.



Method

- Make the chocolate ganache-heat the cream over a low heat until it just starts to bubble. Pour the cream onto the chocolate and leave for a couple minutes so that the chocolate starts to melt. Mix the cream and chocolate together until the chocolate is fully melted (you may have to zap the mixture in the microwave for a few seconds to help with this). Leave aside to cool. Do not put in the fridge, leave it to cool at room temperature. Cover the ganache with plastic wrap.
- Bake the ginger cupcakes. Allow to cool for 5 minutes then drizzle the lime and rum syrup over each cupcake.
- Whisk the chocolate ganache with a hand mixer-it will get lighter in colour. Pipe the ganache on top of the cupcakes and decorate!

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