

Fluffy Vanilla Cupcakes Filled with Cream and Dipped in Chocolate

. They've got everything you love about the classic dessert, in a perfect hand-held package.



OVEN
350°F

TIME
18 min

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INGREDIENTS

For the Cupcake Base:

- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup unsalted butter, softened
- 3/4 cup sugar
- 2 large eggs
- 1 tsp vanilla extract

1/2 cup milk

For the Filling:

- 1 cup whole milk
- 2 large egg yolks
- 1/4 cup sugar
- 2 tbsp cornstarch

For the Chocolate Ganache:

- 1/2 cup heavy cream
- 1 cup dark chocolate chips

DIRECTIONS

1. Bake the Cupcakes: Preheat oven to 350°F (175°C). Line a muffin tin with 12 cupcake liners.
2. In one bowl, whisk together flour, baking powder, and salt.
3. In another bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, then stir in vanilla.
4. Alternately add dry ingredients and milk to the butter mixture. Stir until just combined.
5. Divide the batter among liners and bake for 15-18 minutes, until a toothpick comes out clean.
6. Cool completely before filling.
7. Make the Pastry Cream Filling: In a saucepan, warm the milk over medium heat until steaming.
8. In a bowl, whisk egg yolks, sugar, and cornstarch until smooth.
9. Slowly pour the hot milk into the egg mixture, whisking constantly.
10. Return the mixture to the pan and cook until thickened, whisking frequently.
11. Remove from heat and stir in vanilla. Cool fully before using.
12. Make the Chocolate Ganache: Heat the cream in a saucepan until it just begins to simmer.
13. Pour over the chocolate chips in a bowl. Let sit for 1 minute, then stir until smooth.
14. Assemble the Cupcakes: Cut a small hole in the top center of each cupcake.
15. Fill with pastry cream using a spoon or piping bag.

16. Dip the top of each cupcake into the ganache, letting the excess drip off.
17. Let the ganache set slightly before serving.

SWAPS & NOTES

Chocolate: Use semisweet, milk, or even white chocolate depending on your preference.

Milk: Whole milk makes the creamiest pastry filling, but 2% works in a pinch.

Use a zip-top bag with the corner snipped or simply spoon the filling in.

Add espresso powder to the ganache for a mocha twist.

TIPS FOR SUCCESS

Cool everything completely before assembly to avoid melting the ganache or ruining the cream texture.

Don't overfill the cupcakes or the tops won't seal well with the ganache.

Use an apple corer or small knife to remove the center of the cupcakes cleanly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fluffy-vanilla-cupcakes-filled-with-cream-and-dipped-in-chocolate/>