



## DIRECTIONS

- Preheat oven to 350 degrees.
- In a medium sized bowl, sift together flour, baking soda, baking powder, salt.
- In a medium sized bowl, add unsweetened cocoa powder and pour boiling water and hot coffee over cocoa. Whisk until smooth. Let mixture cool completely. Cover with a thin towel and whisk occasionally.
- Using one small and one medium sized bowl, separate four eggs placing the egg yolks into the smaller bowl and the egg whites into the medium sized bowl.
- Using a mixer, stir together butter and sugar. Mix until light and fluffy. Add egg yolks one at a time, beating after each. Add vanilla and beat briefly.
- Beat egg whites until they begin to thicken.
- Add sugar and continue beating until soft peaks form. Set aside.
- Alternate adding sifted flour mixture and cocoa mixture to the butter and sugar mixture.
- Gently fold in beaten egg whites.
- Spoon batter into cupcake cups.
- Bake cupcakes for 20 - 23 min.
- Cool cupcakes on a cooling rack. Once cool to the touch, fill center of cupcake with Dutch Bros Coffee Chocolate Mousse and top with whipped cream and chocolate shavings.



## INGREDIENTS

*1 1/2 CUPS BOILING WATER*

*1/2 CUP BREWED DUTCH BROS COFFEE*

*1 CUP UNSWEETENED COCOA POWDER*

*2 3/4 CUPS ALL-PURPOSE FLOUR*

*2 TSP BAKING SODA*

*1/2 TSP BAKING POWDER*

*1/2 TSP SALT*

*1 CUP BUTTER, SOFTENED*

*2 1/4 CUPS WHITE SUGAR*

*4 EGGS*

*1 1/2 TSP VANILLA EXTRACT*