

## Chocolate Mini-Morsel Cupcakes

(12 mini-cupcakes)



- 1/3 cup water
- 1/3 cup pitted dates, coarsely chopped
- ¼ cup unsweetened Dutch-process cocoa powder
- 1 oz. fine-quality bittersweet chocolate (not unsweetened), coarsely chopped
- ½ cup granulated sugar (or less depending on the sweetness of the pears)
- 4 Tbs. packed light brown sugar
- 1 large egg
- ½ tsp. Vanilla
- ¼ tsp. baking soda
- 2 Tbs. all purpose flour
- Pinch of salt
- Vegetable oil cooking spray
- 1 tsp. Confectioners' sugar for dusting

Preheat oven to 325 degrees. Bring water and dates just to boil in 1-quart heavy saucepan. Transfer warm mixture to a food processor; add cocoa powder and chocolate, pulsing once to combine. (Chopped chocolate will melt). Let cool for 2 minutes.

Add brown sugar, egg, vanilla, baking soda and pinch of salt. Puree till smooth. Add flour. Pulse just until incorporated. Spray muffin tin with cooking spray or line with paper cups. Spoon batter into cups, dividing it evenly. Bake in middle of oven till wooden pick comes out clean – 18-22 minutes. Cool cupcakes in pan on a rack for 10 minutes. Then turn out onto rack and cool completely. Immediately before serving, sprinkle tops lightly with confectioners' sugar. Cupcakes can be made and cooled a day in advance, kept in an airtight container– do not dust with powdered sugar till serving.

*Serving size – 3 cupcakes = about 177 calories and 4 grams fat. Adapted from Gourmet 2003*