



Raspberry-filled White Chocolate Cupcakes



Cupcakes:

3 oz. white chocolate
baking squares
2 T whipping cream
1 box white cake mix
1 cup sour cream
½ c vegetable oil
3 eggs

Filling:

1 box raspberry Danish
Dessert
1 bag frozen raspberries

Frosting:

3 oz. white chocolate baking squares
3 T whipping cream
½ c butter, softened
3 c powdered sugar

Heat oven to 350. Line cupcake pans with cupcake liners. In double broiler, melt chocolate squares and whipping cream, stirring often, until completely melted. Cool 10-15 minutes. In large bowl, beat cake mix, sour cream, oil, eggs and chocolate mixture on low for 30 seconds and then on medium for 2 minutes. Pour batter into cupcake liners, filling half full.

Bake 12-13 minutes or until barely golden brown. If making miniature cupcakes, bake 9-10 minutes. Cool 5 minutes and remove cupcakes to wire rack. Cool completely.

Meanwhile, make Danish Dessert according to package directions using 1 ¾ cups water. Cover top of sauce with saran wrap and let cool to room temperature. Stir in thawed raspberries. After cupcakes have cooled, scoop center out of the top of each cupcake (I like to use a melon baller). Fill hole with raspberry filling.

Make frosting by heating chocolate squares and cream in double broiler, stirring often, until completely melted. Cool 10-15 minutes. In medium bowl, beat butter and 2 cups powdered sugar on medium speed until blended. Add chocolate mixture. Blend well. Add remaining powdered sugar and beat until smooth. Spread frosting over cupcakes. Since the raspberry filling sits on top of each cupcake, I prefer to use a cake decorating bag so as not to disturb the filling when frosting cupcakes.