



- 8 ounces mascarpone cheese, softened
 - 2 egg whites
 - 1/4 cup vegetable oil
 - 1 cup water
 - 1 box chocolate cake mix
 - 1 cup semi-sweet chocolate chips
- ganache
- 1 cup semi-sweet chocolate chips
 - 2/3 cup heavy whipping cream
 - 1/2 teaspoon vanilla extract

double chocolate chip mascarpone cupcakes

adapted from Giada De Laurentiis

makes 48 mini cupcakes

preheat oven to 350 degrees F. line mini tins with paper liners

cupcakes:

in stand mixer combine mascarpone cheese, egg whites and vegetable oil. beat the ingredients until combined and creamy. add the cake and water and mix until smooth, about 3 minutes. mix 1 cup chocolate chips in by hand. fill mini cups until just below rim and bake 18-20 minutes. remove from oven and allow to cool- transfer to wire rack.

ganache:

place chocolate chips in small bowl. combine heavy cream and vanilla extract in small saucepan over medium-low heat. cook until small bubbles form along edge of cream. pour hot cream mixture over chocolate chips. use a fork to gently stir the mixture until it is melted and smooth.

dip the tops of each cupcake into the ganache and transfer to baking sheet. place cupcakes in refrigerator to set, about 15-20 minutes. serve at room temperature.