

Hostess Cupcakes Recipe

This homemade Hostess Cupcakes recipe is classic. Chocolate cake with coffee. Cream filling. Chocolate ganache. Vanilla icing. Delight in every bite.

Hostess Cupcakes Recipe Ingredients

Cupcakes

2 cups (240g) all-purpose flour
1 teaspoon kosher salt
1 teaspoon baking powder
2 teaspoons baking soda
3/4 cup (64g) cocoa powder (Valrhona)
2 cups (396g) sugar
1 cup (198g) canola or vegetable oil
1 cup (227g) whole milk
1 cup coffee, cool but not cold
2 eggs
1 teaspoon vanilla extract

Vanilla Icing

1/2 cup (113g) unsalted butter, room temperature
1 1/2 cups (170g) powdered sugar, sifted
2 to 4 tablespoons heavy cream

Cream Filling

1 cup Vanilla Icing
1 cup marshmallow creme (Fluff)

Chocolate Ganache

8 ounces (226g) semisweet or bittersweet chocolate (Valrhona or Ghirardelli)
8 ounces (250ml) heavy cream



How to Make Hostess Cupcakes (24 cupcakes)

****Make sure all the cupcakes are cooled completely before you fill the cupcakes or make the chocolate ganache. You will use the chocolate ganache almost as soon as you make it.***

Hostess Cupcakes Recipe – Make the Cupcakes

Preheat oven to 375 Fahrenheit (190 Celsius). Spray baking spray into the cups of a muffin pan. Set aside.

In a medium bowl, sift the flour, salt, baking powder, baking soda, cocoa powder, and sugar. Set aside.

In a large bowl, mix the oil, milk, coffee, eggs, and vanilla until well-combined.

Gradually add the dry ingredients to the wet ingredients. Stir gently to combine; do not overmix.

Use an ice cream scoop or a large cookie scoop to fill the cups halfway full for 24 small cupcakes.

Tap the pan gently once on countertop to remove air bubbles.

Bake for 15-20 minutes until a toothpick inserted into the center of a cupcake comes out clean.

Let the cupcakes cool for 5 minutes in the pan on a wire rack.

Carefully loosen the cupcakes with an offset spatula and transfer to a wire rack. Cool completely.

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Hostess Cupcakes Recipe – Make the Vanilla Icing

In medium bowl, cream butter until smooth. Sift the powdered sugar over a piece of parchment paper. Then, gradually add the powdered sugar to the creamed butter, mixing until smooth.

Add 2 tablespoons of the heavy cream and continue to mix until well-combined and no lumps. If needed, add the remaining heavy cream.

Set aside 1 cup of the Vanilla Icing to make the Cream Filling.

Add the remaining Vanilla Icing to a small piping bag with a [small piping tip \(Wilton #5\)](#) or a small plastic sandwich bag (wait to cut the sandwich bag tip until you make the Hostess Cupcakes swirls). Set aside.

Hostess Cupcakes Recipe – Make the Cream Filling

Combine 1 cup of the Vanilla Icing with 1 cup of [marshmallow creme \(Marshmallow Fluff\)](#). Mix until well-combined and fluffy.

Add the cream filling to a piping bag with a [Bismark piping tip* \(that can pierce the cupcake\)](#). Set aside.

****If using a different piping tip, make sure the opening is not too small or it will be difficult to fill the cupcakes.***

Hostess Cupcakes Recipe – Fill the Cupcakes

Fill the cupcakes from the bottom with cream filling, using a Bismark piping tip. Just insert the tip into the bottom of the cupcake. Apply slow and steady pressure on the piping bag.

When you see the cream filling through the top of the cupcake, stop piping. (The chocolate ganache will cover the top of the cupcakes.)



Hostess Cupcakes Recipe – Make the Chocolate Ganache

Chop the chocolate into medium chunks and place in heatproof medium bowl. Set aside.

Pour the cream into a small saucepan on the stovetop. Heat the cream over medium-high heat just until bubbles start appearing around the edges (do not boil).

Immediately pour the hot cream over the chocolate in the bowl. Let stand for 2-3 minutes. Using a spoon or silicone spatula, stir the chocolate mixture gently until the mixture is smooth.

Cover the bowl with plastic wrap and let the chocolate ganache cool slightly. Then, use immediately.

Hostess Cupcakes Recipe – Decorate the Cupcakes

Dip the tops of the cooled cupcakes in the chocolate ganache, then place the cupcakes on a wire rack.

When the ganache is set, use the remaining Vanilla Icing to pipe a looping swirl on top of the ganache.

Store the cupcakes in an airtight container in the refrigerator for up to 3 days.

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