

## Tracy's Black Forest Cupcakes

1 cup all-purpose flour  
1/2 cup unsweetened cocoa powder  
2 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/3 cup buttermilk  
4 tablespoons butter, melted  
2 teaspoons pure vanilla extract  
5 large eggs, room temperature  
3/4 cup sugar  
1/2 cup semisweet chocolate chips  
3/4 cup dried cherries, roughly chopped

Preheat the oven to 350 degrees F. Line a cupcake tin with paper liners. Sift the flour, cocoa powder, cinnamon, salt, baking powder and baking soda in a large bowl. Set aside. In a small bowl, combine the buttermilk, butter and vanilla, set aside. Add the eggs and sugar to the bowl of a stand mixer with whisk attachment and beat until the mixture is thick and forms ribbons, about 5 minutes. With mixer on medium speed, slowly add the buttermilk mixture, until just incorporated. Fold in the flour mixture until just combined, then fold in the chocolate chips and cherries. Fill the cupcake papers 3/4 full with the batter. Bake until a toothpick inserted in the center of a cupcake comes out clean, about 15 to 17 minutes. Remove the cupcakes from the tin and cool for 10 minutes. Put a good-sized dollop of marshmallow frosting on each cupcake and top with a cherry.

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### Marshmallow Frosting

4 sticks butter, at room temperature  
2 cups confectioners' sugar  
2 teaspoons pure vanilla extract  
One 16-ounce tub marshmallow cream (such as Marshmallow Fluff brand)

In a large mixing bowl, beat the butter until creamy. Beat in one-fourth of the sugar until fluffy, then repeat with the remaining sugar. Beat in the vanilla, then stir in the marshmallow cream until well blended.