ASSEMBLING THE CUPCAKES
1. Using either a cupcake corer or a small round cutter, remove the center of the Devil’s Food Cupcakes.
2. With a spoon or pastry bag, fill the center of the cupcake with the Passion Fruit Pastry Cream.
3. Fill a pastry bag with the Olive Oil Buttercream and pipe a mound of buttercream over the top.

Recipes for Devil’s Food Cupcakes, Passion Fruit Pastry Cream, and Olive Oil Buttercream are below.

DEVIL’S FOOD CUPCAKES

Ingredients:
- 120g (~1c) all-purpose flour
- 60 grams (~½c) malt powder
- 40 grams (~⅓c) unsweetened cocoa powder
- ½ tsp baking soda
- ¼ tsp salt
- 115g (~4oz) unsalted butter, at room temperature
- 1 tsp vanilla extract
- 2 large eggs, at room temperature
- 55g (~¼c) milk
- 1c sugar

Equipment:
- Standmixer (or large bowl & whisk)
- 12-cup muffin tin
- Muffin tin liners

1. Preheat the oven to 350F and line a 12-cup muffin tin with liners.
2. Combine the flour, cocoa powder, baking powder, baking soda, and salt.
3. In a large bowl or in a standmixer with the whisk attachment, cream together the butter and sugar until light and fluffy.
   Beat in the eggs, one at a time along with the vanilla.
4. Add the dry ingredients a little at a time to prevent lumps.
5. Bring the milk and water to a boil and slowly pour into the mixture while constantly mixing.
6. Fill each cupcake liner three-quarters of the way full.
7. Bake at 350F until a toothpick inserted in the middle of the cupcake comes out clean, about 20 minutes.
8. Remove the cupcakes from the oven to a wire rack and let cool completely before filling and frosting.
**PASSION FRUIT PASTRY CREAM**

**Ingredients:**
- 2 egg yolks
- 150g (about ⅔c) white sugar
- 225g (about 1c) cream
- 1 tsp vanilla extract

**Equipment:**
- Heavy saucepan
- Whisk
- Heat-proof container
- Plastic wrap

1. In a heavy saucepan, whisk together the egg yolks, egg, sugar, and cornstarch until smooth.
2. Slowly pour the cream and passion fruit purée into the egg mixture while continually whisking.
3. Place the saucepan over medium heat and slowly bring to a boil, whisking constantly.
4. When the mixture comes to a boil and thickens, remove from the heat. Stir in the butter and vanilla, mixing until the butter is completely blended in.
5. Pour into a heat-proof container and place a piece of plastic wrap directly on the surface to prevent a skin from forming.
6. Refrigerate until chilled before using.

**OLIVE OIL BUTTERCREAM**

**Ingredients:**
- 170g (about ¾c) unsalted butter, cut into chunks
- 150g (about ⅔c) white sugar
- 50g (about 3 tbsp) water
- 5 large egg yolks
- Pinch of salt
- 55g (about ¼c) high-quality olive oil
- 1 tsp vanilla

**Equipment:**
- Standmixer (or large bowl, whisk, and endurance)
- Small saucepan

1. Take butter out of fridge and let sit at room temperature until soft but still slightly cool, about 30 minutes.
2. Combine the yolks and pinch of salt to the bowl of a stand mixer fitted with the whisk attachment and whisk on high speed until pale and thick.
3. Combine the sugar and water in the small saucepan and place on the stove over a medium flame.
4. Heat the sugar syrup to 238F.
5. With the mixer on high speed, slowly add the syrup to the yolks pouring in a slow drizzle between the whisk and the side of the bowl.
6. Continue beating the mixture until it has cooled to room temperature, about 5 - 10 minutes.
7. Start adding the butter one piece at a time, mixing well in-between each addition, until you have adding half of the butter.
8. With the mixer still running, drizzle the olive into the mixture as slowly as possible.
9. Add remaining one piece at a time.
10. Add the vanilla and continue to beat until the buttercream is smooth and slightly stiff.