

DESSERTS

M A G A Z I N E

Issue #13

...for people who eat dessert first.

Baking

in the South...
with Nancie McDermott

Irresistible

Cakes for
Every Season...
with Alisa Huntsman and
Peter Wynne

Heavenly Cakes

with ROSE LEVY
BERANBAUM

CUPCAKES

for all
Seasons

**Hello,
Cupcake... Again!**

and much
more...

SWEET *Revenge* ...

the place to have a cupcake and a beer...or wine!

Marlo Scott, owner of Sweet Revenge, took a leap of faith and traded the corporate world to more than just piping frosting on cupcakes—and she couldn't be happier. These are not your usual cupcake topped with swirls of pastel-colored buttercream. These bodacious cupcakes are topped with a mohawk of creamy buttercream paired with a choice of beer or wine.

Try the Crimson & Cream, a dense raspberry velvet cupcake frosted with a creamy cream cheese and drizzled with raspberry sauce, with a raspberry bellini; or, The Sweet Revenge, a peanut butter cupcake filled with a rich chocolate ganache and spiked with PB buttercream, with a cold glass of Weihenstephaner Original. If you crave chocolate then have The Dirty, a moist Valrhona chocolate cupcake topped with dark chocolate

ganache. If you are a purist, try the Pure, a Mexican vanilla cupcake with Mexican Vanilla Buttercream.

If you want to enjoy a cupcake and wine or a sandwich and beer or just have a glass of wine away from tourists and long lines, this is the place to be. Revenge couldn't be sweeter...

Sweet Revenge

62 Carmine

West Village

(212) 242-2240

www.sweetrevenge.com

Up Close and Personal with Marlo Scott...

Where did you grow up?

I grew up in Columbus, IN – a small town in southern Indiana - famous for its architecture and especially for the library designed by I.M. Pei.

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Any sibilings:

I have one younger brother, Matt, who just had his first child, Holden, with his wife Brandy a month ago (hooray!). I also have a step-sister, Donna, and a step-brother, Scott, who are great.

Favorite dessert(s): bread pudding and cupcakes, of course!

Ideal vacation: Surfing and chilling out beachside in the Dominican Republic or anywhere else tropical where life is simple and unwinding is easy.

Chef you admire: I admire the restaurateur, Keith McNally, for his consummate ability to nail the patron experience across every dimension at each of his restaurants.

Name one guilty pleasure: late night cupcakes...when I'm closing Sweet Revenge and checking out dlisted.com for a laugh.

Favorite restaurants: My favorite restaurants provide an escape and make me feel like I'm on vacation when I enter them – Pastis in the Meat Packing District, Casa La

Femme in the West Village, Café Noir in Soho. It isn't so much about the food but about the good times I have at these places with friends.

Weirdest thing you ever ate: Some mystery meat in China when I traveled there as a teenager. I never knew what it was, but it was definitely weird. I remember drinking A LOT of orange soda in that trip.

If you were to invite three people dead or alive for dinner who would they be and what would you cook? Barack Obama, Bob Marley and Eleanor Roosevelt. I'd make mashed potatoes with wasabi, broiled monk fish, a Mesclun salad with black olives & tangerines and serve cupcakes for dessert, naturally.

What do you do when you are not working? Huh? I run along the Hudson, and catch up with friends and family. My cupcake beer & wine bar, Sweet Revenge, has only been open since July 2008 so there's not a lot of time outside of work, just yet. I bartend 7 nights a week.

Any new projects in the near future? I'm working with my bakers to develop a line of custom order cakes and a brunch menu.

Favorite color: I don't have a favorite color but I've got a pair of dark red boots that I love and I wear a lot of silver jewelry.

What is your favorite cupcake on the menu: The namesake, Sweet Revenge! It's a peanut butter cake with peanut butter fudge frosting and a ganache center. I'm a peanut butter junkie - I just finished eating a banana with peanut butter and raspberry preserves while writing these answers.

Favorite beer and/or wine: My favorite wine is an Argentine malbec - it's smooth, medium bodied and easy to drink. My all time favorite beer is Guinness. I also enjoy a light and citrusy beer from Brazil called Palma Louca which is very sessionable.

Sweet Revenge Cupcake
Makes about 24 cupcakes

Peanut Butter Cake
4-1/2 cups self rising flour
3 cups granulated sugar
2-1/4 sticks butter, softened
4-1/2 Tablespoon vanilla extract
3/4 cup Skippy chunky peanut butter
8 large eggs
1-1/2 cup buttermilk
1/2 cup vegetable oil

- 1.** In bowl of the large stand mixer, combine the self-rising flour and sugar. Using the paddle, mix at low speed until flour and sugar are well combined; add butter and continue to mix until mixture resembles coarse meal (crumbly texture, very small pieces of butter).
- 2.** Add eggs. Add vanilla and buttermilk. Add peanut butter. Drizzle in vegetable oil while mixer is on low speed. Mix just until well combined (note: the texture will never be perfectly smooth; don't overmix). Make sure to scrape down the sides of the bowl well!
- 3.** Use a to go cupcake container to create a crease when lining the cupcake pans.

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Fill with a slightly heaping scoop (2 oz scoop) for each cupcake.

4. Bake at 325 degrees F, until centers spring back lightly when touched or a skewer comes out clean (approximately 25 to 30 minutes).

5. Cool completely. Use small melon baller to scoop out a small amount of the cupcake; reserve first piece of cake and scoop out a small additional amount to create room. Fill with dark chocolate ganache (approximately ¼ ounce). Place reserved cake back on top. Decorate with peanut butter frosting, dust with cocoa powder, and sprinkle with chopped peanuts.

Peanut Butter Buttercream
3-3/4 sticks unsalted butter
4-1/2 oz vegetable shortening
3-3/4 pounds confectioners' sugar
3 Tablespoon vanilla extract, preferably Mexican vanilla extract
3/4 cup whole milk
1-1/8 cup peanut butter

1. Combine butter and shortening in the bowl of the large stand mixer fitted with paddle and beat until well

creamed.

2. Once creamed, add the powdered sugar in several batches. Add vanilla and milk. Add peanut butter. Mix until smooth. Be sure to scrape down the sides of the bowl well!

3. Before using to frost cupcakes, use whisk attachment until the frosting is light and fluffy.

Ganache

7 oz heavy cream

12 oz semisweet chocolate

1. Heat heavy cream on stovetop at 250 degrees F. Once it boils, pour over chocolate chips in a large mixing bowl. Mixing bowl should be placed on a cutting board to prevent cooling too quickly on a metal surface, or overheating our wood work surface.

2. Allow to sit for 5 minutes without stirring (if you stir too quickly or wait too long, you'll end up with lumps!) Whisk vigorously to combine and eliminate lumps, but avoid stirring in a circular motion, which will aerate the ganache. If overmixed with the whisk, it will become grainy.

3. Allow to cool completely before covering and placing in