



Dutch Cocoa for New Jersey's Dutch College

Wallace House & Old Dutch Parsonage STATE HISTORIC SITES

<https://nj.gov/dep/parksandforests/historic/wallacedutch.html>

Rutgers Bakeshop Devil's Food Cupcakes feature Dutch cocoa, an appropriate ingredient for a university founded by ministers of the Dutch Reformed Church.

Dutch chocolate is as old as Dutch New Jersey. The Dutch first encountered chocolate in 1634 when they captured Curacao from the Spanish, seizing the Caribbean island's cacao plantations where enslaved Africans labored. Only ten years earlier, Dutch colonists had arrived in New Jersey, claiming present-day New Jersey and New York for the Dutch colony of New Netherland. Curacao today is a constituent country of the Kingdom of the Netherlands.



Dinah Van Bergh, who lived at **Old Dutch Parsonage State Historic Site** before moving to New Brunswick when her husband served as first president of Queen's College, the forerunner of Rutgers, was a Dutch emigrant from Amsterdam, a leading port in the European cocoa trade. Her son Frederick Frelinghuysen tutored the first students at Queen's College beginning in 1771 at the Sign of the Red Lion, a tavern in New Brunswick that likely served chocolate as a hot drink in the absence of a coffeehouse in the surrounding countryside.

George and Martha Washington at **Wallace House State Historic Site** in May 1779 received a visit from Don Juan de Miralles, a Spanish agent from Cuba. Don Juan offered his "most respectful Thanks" for Gen. and Mrs. Washington's hospitality with a "few trifles" including "20 Cakes of Chocolate without sugar for their better preservation in the hot season, and that Every Body might sweeten them according to his own Taste."



The Dutch cocoa used in this recipe comes from the nineteenth century when a Dutch scientist invented a new process for refining cocoa powder, expanding cocoa's application beyond the traditional drink to the variety of products that feature chocolate today.

Make any day Rutgers Day with this special recipe from the State University of New Jersey.





RUTGERS BAKESHOP DEVIL'S FOOD CUPCAKE



ingredients

- ¾ cup unsalted butter, softened
- 1 ¾ cups sugar
- ½ teaspoon salt
- 2 cups all-purpose flour
- ¾ cup Dutch Cocoa
- 2 teaspoons baking powder
- 4 large eggs, room temperature
- 1 ½ cups milk, room temperature
- 2 teaspoons vanilla extract

BUTTERCREAM ICING

- 1 ½ cups unsalted butter, softened
- 6 cups confectioners' sugar, sifted
- 1 ½ tablespoons vanilla extract
- 6 tablespoons milk

Servings: 24 cupcakes
Prep Time: 20 mins
Cook Time: 18 - 22 mins

instructions

1. Preheat oven to 350F. Place cupcake liners in pans.
2. In a large mixing bowl beat butter, sugar and salt until fluffy and light, beating at least 5 minutes.
3. In a separate bowl beat together the flour, cocoa and baking powder.
4. Add the eggs to the butter mixture one at a time, beating well after each addition.
5. Mix together the milk and vanilla.
6. Add 1/3 of the flour to the batter, then ½ the milk, stir to combine. Add another 1/3 of the flour and remaining milk, stir to combine. Add remaining flour and stir to combine. Scrap the sides and bottom of the bowl occasionally throughout this process.
7. Divide the batter evenly between cupcake liners.
8. Bake for 18-22 minutes, until a cake tester or toothpick inserted into the center comes out clean.
9. Remove for oven and cool completely before icing.

BUTTERCREAM ICING

1. Cream softened butter in mixing bowl until smooth and fluffy.
2. Slowly beat in confectioners' sugar until fully incorporated.
3. Beat in vanilla extract.
4. Add the milk and beat an additional 3-4 minutes.
5. If you want to color, add 3-4 drops of food coloring and beat for 30 second until fully mixed.