

# A SHAKE Recipe

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## Kuro Kuro Ginger Cupcakes

To make the cupcakes, use SprinkleBakes' recipe for "Sunshine Inside" Black Sesame Cupcakes ([click for recipe](#)). Fill with Ginger Curd and top with Kuromitsu Frosting.

## Ginger Curd Cupcake Filling

- 1 cup sugar
- 1 tablespoon cornstarch
- 1/3 cup fresh ginger juice
- 2/3 cup water
- 3 large eggs, whisked together
- 2 tablespoons butter
- 2 teaspoons grated candied ginger

Combine the sugar and cornstarch in a medium saucepan, stirring with a whisk. Stir in juice, water and eggs; bring to a boil over medium heat, stirring constantly with a whisk.

Reduce heat, and simmer until thick, stirring constantly. Turn off the heat and add the butter and candied ginger, stirring gently until the butter melts.

Transfer mixture into a bowl to cool. Cover and chill at least six hours or overnight. Yields about 2 1/2 cups.

## Kuromitsu Frosting

- 2 sticks of butter, softened
- 1 1/2 cups confectioners' sugar
- 1 1/2 cups powdered kuro sato (Japanese black sugar)\*
- 1/2 vanilla bean, seeds only
- Cream softened butter and sugars together. Once the frosting is thick and fluffy add the vanilla.

Transfer to a piping bag fitted with a large French piping tip. Pipe frosting onto cooled cupcakes.

*\*Grind sugar chunks in a mortar with a pestle first before trying to use a mechanical blender or food processor, or else you risk damaging the blades.*