

CHOCOLATE STOUT CUPCAKES WITH BAILEYS CREAM CHEESE FROSTING

1 cup Stout Beer, such as Guinness
1 cup Cocoa Powder, unsweetened
½ cup Sour Cream
1 ¼ cup Flour
½ tsp. Baking Powder
½ tsp. Baking Soda
1 cup (2-sticks) Butter, softened*
1 ¾ cup Sugar
2 Eggs (extra-large)

* I use salted sweet cream butter. If you use unsalted butter add ¼ tsp. salt to this recipe

- ☞ Preheat oven to 350°. Line 24 cupcake cups with paper liners.
- ☞ Measure cocoa powder into a bowl and set aside. Heat beer in a small saucepan until just boiling. Pour hot beer over cocoa and whisk until thick and smooth. Cool to room temperature. When the chocolate mixture is cool, stir in the sour cream.
- ☞ In another bowl measure flour, baking powder, and baking soda. Set aside.
- ☞ In a large bowl, beat butter until smooth and shiny, about 1 minute. Add sugar and beat for 3 minutes. Add eggs and beat another minute. Add one third of the flour mixture, mixing well. Add one third of the chocolate mixture, mixing well. Continue to alternately add the flour and chocolate by thirds until everything is incorporated. The batter will be very thick and easily hold stiff peaks.
- ☞ Divide batter into the cupcake cups (it is approximately a quarter cup of batter per cup). Bake for 17 minutes or until a toothpick inserted into the middle of a cupcake comes out clean. Cool completely to room temperature before frosting.

BAILEYS CREAM CHEESE FROSTING

8 oz. Cream Cheese, softened
¼ cup (½ stick) Butter, softened
1 Tbls. Baileys Irish Cream, boiled*
2-3 cups Confectioners Sugar

* For this recipe I boiled the Baileys in the microwave for 20 seconds because young children would be eating this dessert. If you will be serving adults you would not need to boil out the alcohol.

- ☞ In a large bowl, beat cream cheese, butter, and Baileys until well blended and smooth. On low to medium speed, beat in confectioners sugar, a half of a cup at a time. Two cups of confectioners sugar will give you a smooth but drippier consistency. If you would like to pipe your frosting onto your cupcakes you will need up to three (maybe more) cups of confectioners sugar.
- ☞ Frosting can be piped onto cupcakes with a cake decorating tip or spread with a knife.