

Guinness & Chocolate Cupcakes



Modified from Nook & Pantry

<http://nookandpantry.blogspot.com/2009/02/guinness-chocolate-cupcake-with-baileys.html>

Makes 24

2c all~purpose flour	1/2c brown sugar	1 ~ 12oz bottle Guinness beer
1/2c cocoa powder	1/2c butter, softened	8oz cream cheese, softened
1/4t salt	2t vanilla extract	2T butter, room temperature
1 1/2t baking soda	2 eggs	4c confectioner's sugar
1c sugar	1/2c sour cream	

Preheat the oven to 350 and fill muffin tins with paper liners. In a large bowl briefly whisk together the flour, cocoa powder, baking soda, and salt.

In the bowl of a stand mixer with a paddle attachment or with a hand mixer, beat the butter, granulated sugar and brown sugar until light and fluffy. Add one egg and beat until evenly mixed and fluffy, making sure to scrape down the mixer bowl once in a while. Add the second egg and vanilla extract and beat again until light and fluffy. Add the sour cream and beat in, then with the mixer running, slowly pour in the Guinness.

Sift the dry ingredients into the batter and slowly stir the batter until it is evenly mixed and there are no streaks of flour. Make sure to stop the mixer frequently to scrape down the sides and make sure to mix up any flour pockets hidden on the bottom of the bowl. Fill muffin tins.

Bake 20~25 minutes. A toothpick inserted into the center of a cupcake in the middle of the pan should come out clean.

For icing: Beat together cream cheese and butter well mixed. Add confectioner's sugar, 1c at a time until fully incorporated and icing is thick and creamy.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com