

Bailey's Cupcakes



Ingredients:

Chocolate Cupcakes

1/2 cup (112g) unsalted butter

1 cup (207g) sugar

2 eggs

1/2 tsp vanilla extract

6 tbsp (90ml) water

6 tbsp (43g) Hershey's Dark Cocoa Blend

1 cup (130g) all-purpose flour

1/2 tsp baking soda

1/4 tsp salt

6 tbsp (90ml) milk

Bailey's Frosting

1/2 cup (112g) butter

1/2 cup (95g) shortening

4 cups (460g) powdered sugar

2 tbsp (14g) cocoa

1/4 tsp vanilla extract

4-5 tbsp (60-75ml) Baileys

Chocolate sprinkles

Bailey's Chocolate Ganache

8 oz semi sweet chocolate chips

5 tbsp (75ml) Baileys Irish Cream

5 tbsp (75ml)heavy whipping cream

Directions:

1. Preheat oven to 350°F (176°C) and line cupcake pan with cupcake liners.
2. Beat butter and sugar until light in color and fluffy, about 3-4 minutes.
3. Add eggs one at a time, beating just until blended.
4. Add vanilla, water and cocoa powder to another bowl and whisk until smooth. Mixture will be thick.
5. Add chocolate mixture to batter and mix until combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.