

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Dessert

Guinness Cupcakes with Bailey's Frosting

Cake Ingredients:

1/3 cup cocoa powder
1 cup sugar
1 cup flour
1/2 tsp baking soda
1/4 tsp salt
6 oz Guinness
1/4 cup melted butter
1/2 tbsp vanilla
1 egg
1/4 cup sour cream

Frosting Ingredients:

1/4 cup Butter
2 cup Powdered Sugar
2 tbsp Bailey's Irish Cream

Cake Instructions:

Preheat oven to 350

Whisk together cocoa, sugar, flour, baking soda and salt.

In another bowl, combine the Guinness, melted butter and vanilla.

Beat in eggs and sour cream until combined and smooth.

Slowly add dry ingredients into the wet mixture.

Line muffin pan with paper liners.

Fill each about 3/4 full. Bake for 20-25 minutes until toothpick inserted in middle comes out clean.

Frosting Instructions:

Cream butter until fluffy.

Slowly add powdered sugar.

Add Bailey's until right consistency is achieved.

Transfer to piping bag and frost cupcakes.

Dust with a little cocoa powder if desired.

