



Bailey's Chocolate & Caramel Irish Cream Cupcakes

♥♥ Popular

READY IN



45 min.

SERVINGS



24

CALORIES



536 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted (butter not margarine)
- ☐ 24 servings mrs richardson's butterscotch caramel sauce
- ☐ 3.5 ounces individually wrapped caramels (10-12 candies unwrapped)
- ☐ 10 ounces chocolate finely chopped
- ☐ 3 eggs
- ☐ 1 chocolate cake mix dark
- ☐ 0.3 cup cup heavy whipping cream

- ☐ 0.3 cup baileys irish cream
- ☐ 0.7 cup milk
- ☐ 8 cups powdered sugar
- ☐ 1 cup shortening
- ☐ 1 tsp vanilla extract

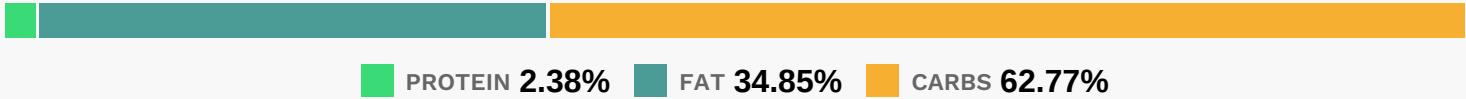
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ measuring cup

Directions

- ☐ Preheat oven to 350°Using a large mixing bowl, add cake mix, eggs, butter, Bailey's and milk and mix on low until combined. Then mix on high for 2 minutes.
- ☐ Pour batter into paper lined cupcake pans.
- ☐ Bake for 20 min.Cool completely.
- ☐ Place chopped chocolate in medium bowl and set aside.Using a medium sauce pan, heat whipping cream and caramels over medium-low heat, stirring occasionally, until the caramels have melted completely.
- ☐ Pour caramel cream over chocolate and stir until melted.In large mixing bowl, cream shortening and vanilla for 2-4 minutes.
- ☐ Add in powder sugar, one cup at a time
- ☐ Combine Bailey's with cream in measuring cup and slowing add to sugar mixture, using more cream for a creamy consistency, use less milk for a stiff consistency.Using a sharp knife, cut out a cone shaped section of the cupcake and set it aside setting next to each cupcake.Fill Cupcake holes with ganache, and place cake back over hole.Top cupcakes with buttercream.
- ☐ Garnish with remaining ganache and caramel syrup.

Nutrition Facts



Properties

Glycemic Index:6.07, Glycemic Load:4.95, Inflammation Score:-3, Nutrition Score:4.6656521519889%

Nutrients (% of daily need)

Calories: 535.82kcal (26.79%), Fat: 21.59g (33.22%), Saturated Fat: 7.12g (44.49%), Carbohydrates: 87.49g (29.16%), Net Carbohydrates: 86.41g (31.42%), Sugar: 78.7g (87.44%), Cholesterol: 24.37mg (8.12%), Sodium: 353.73mg (15.38%), Alcohol: 0.5g (100%), Alcohol %: 0.44% (100%), Caffeine: 9.78mg (3.26%), Protein: 3.32g (6.65%), Phosphorus: 106.55mg (10.65%), Selenium: 5.29µg (7.56%), Copper: 0.15mg (7.39%), Iron: 1.27mg (7.06%), Calcium: 70.12mg (7.01%), Vitamin B2: 0.12mg (6.85%), Vitamin E: 1.02mg (6.82%), Magnesium: 26.32mg (6.58%), Manganese: 0.12mg (6.14%), Vitamin K: 6.16µg (5.87%), Vitamin A: 284.56IU (5.69%), Potassium: 152.06mg (4.34%), Fiber: 1.08g (4.33%), Folate: 15.21µg (3.8%), Vitamin B1: 0.05mg (3.06%), Vitamin B5: 0.3mg (3%), Zinc: 0.45mg (2.99%), Vitamin B12: 0.18µg (2.98%), Vitamin B3: 0.39mg (1.94%), Vitamin D: 0.22µg (1.49%), Vitamin B6: 0.03mg (1.47%)