



Bailey's Irish Cupcakes

READY IN



30 min.

SERVINGS



12

CALORIES



228 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 4 egg yolks
- ☐ 1 cup flour all-purpose
- ☐ 6 tablespoons irish cream liqueur baileys® (such as)
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup cup heavy whipping cream sour
- ☐ 0.5 teaspoon vanilla extract

☐ 0.8 cup sugar white

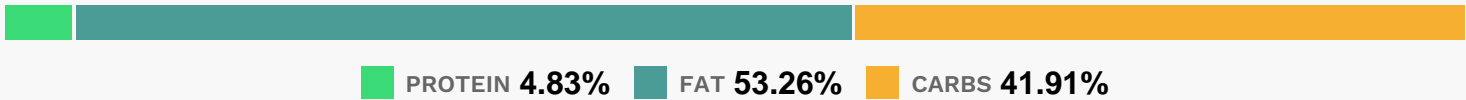
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Line 12 muffin cups with paper liners.
- ☐ Beat butter in a large bowl with an electric mixer until the butter is light and smooth, 2 to 3 minutes; beat in sugar until the mixture is light and fluffy, at least 5 more minutes.
- ☐ Beat in egg yolks one at a time, mixing until each yolk is just combined before adding the next; mix in sour cream and vanilla and almond extracts.
- ☐ Sift flour in a separate bowl with baking powder and salt.
- ☐ Stir flour mixture into the liquid ingredients in thirds, alternating with Irish cream liqueur, until the batter is smooth.
- ☐ Pour batter into the lined muffin cups.
- ☐ Bake in the preheated oven until the cupcakes are golden brown on top and a toothpick inserted into the center of a cupcake comes out clean, 15 to 20 minutes.

Nutrition Facts



Properties

Glycemic Index:23.92, Glycemic Load:14.56, Inflammation Score:-3, Nutrition Score:3.4808696028979%

Nutrients (% of daily need)

Calories: 227.78kcal (11.39%), Fat: 13.17g (20.26%), Saturated Fat: 7.5g (46.89%), Carbohydrates: 23.32g (7.77%), Net Carbohydrates: 23.03g (8.38%), Sugar: 14.6g (16.22%), Cholesterol: 93.62mg (31.21%), Sodium: 152.32mg (6.62%), Alcohol: 1.18g (100%), Alcohol %: 2.45% (100%), Protein: 2.69g (5.37%), Selenium: 7.59µg (10.85%), Vitamin A: 412.44IU (8.25%), Folate: 28.97µg (7.24%), Vitamin B2: 0.11mg (6.67%), Vitamin B1: 0.1mg (6.38%), Phosphorus: 55.18mg (5.52%), Calcium: 45.89mg (4.59%), Iron: 0.7mg (3.91%), Manganese: 0.08mg (3.89%), Vitamin B3: 0.64mg (3.18%), Vitamin E: 0.44mg (2.9%), Vitamin B5: 0.28mg (2.84%), Vitamin B12: 0.16µg (2.72%), Vitamin D: 0.32µg (2.16%), Zinc: 0.27mg (1.79%), Vitamin B6: 0.03mg (1.59%), Copper: 0.02mg (1.18%), Fiber: 0.28g (1.13%), Potassium: 38.99mg (1.11%), Magnesium: 4.37mg (1.09%)