

Beer Brownie Cupcakes with Beer Buttercream

READY IN



110 min.

SERVINGS



12

CALORIES



398 kcal

DESSERT

Ingredients

- 16 oz brownie mix
- 0.3 cup vegetable oil
- 2 eggs
- 3 tablespoons beer
- 0.3 cup butter softened
- 0.3 cup shortening
- 1 teaspoon vanilla
- 2 cups powdered sugar

- 2 tablespoons beer
- 2 tablespoons milk chocolate shavings

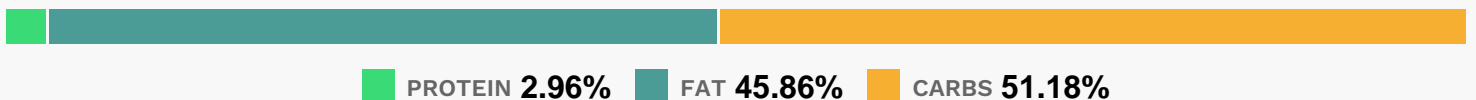
Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- muffin liners

Directions

- Heat oven to 350°F.
- Place paper baking cup in each of 12 regular-size muffin cups.
- In medium bowl, stir together Brownie Cupcakes ingredients until well blended. Divide batter evenly among muffin cups, filling about two-thirds full.
- Bake 25 to 28 minutes or until toothpick inserted in center comes out almost clean. Cool 5 minutes; remove from pan to cooling rack. Cool completely, about 45 minutes.
- In medium bowl, beat softened butter, shortening and vanilla with electric mixer on medium speed until light and fluffy, about 30 seconds. Gradually add powdered sugar, beating on low speed until blended after each addition.
- Add 2 tablespoons of the beer; beat until frosting is smooth and spreadable. Beat in remaining 1 tablespoon beer if frosting is too thick.
- Spread or pipe frosting on cupcakes. Top with chocolate shavings.

Nutrition Facts



Properties

Glycemic Index:10.92, Glycemic Load:0.09, Inflammation Score:-1, Nutrition Score:2.3439130614633%

Flavonoids

Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg

Nutrients (% of daily need)

Calories: 398.09kcal (19.9%), Fat: 20.38g (31.35%), Saturated Fat: 6.18g (38.63%), Carbohydrates: 51.17g (17.06%), Net Carbohydrates: 50.97g (18.54%), Sugar: 39.29g (43.65%), Cholesterol: 37.6mg (12.53%), Sodium: 152.29mg (6.62%), Alcohol: 0.36g (100%), Alcohol %: 0.51% (100%), Protein: 2.96g (5.92%), Vitamin K: 13.94µg (13.27%), Iron: 1.37mg (7.58%), Vitamin E: 0.96mg (6.39%), Selenium: 2.66µg (3.8%), Vitamin A: 159.01IU (3.18%), Vitamin B2: 0.04mg (2.47%), Phosphorus: 22.96mg (2.3%), Copper: 0.04mg (1.9%), Manganese: 0.04mg (1.84%), Vitamin B5: 0.16mg (1.57%), Magnesium: 5.73mg (1.43%), Vitamin B12: 0.08µg (1.32%), Zinc: 0.17mg (1.11%)