



Chocolate Stout Cupcakes with Irish Cream Buttercream

READY IN



90 min.

SERVINGS



24

CALORIES



249 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 1.3 cups porter
- 0.5 cup vegetable oil
- 3 eggs
- 0.5 cup shortening
- 0.5 cup butter softened
- 1 lb powdered sugar (4 cups)
- 1 teaspoon vanilla

3 tablespoons baileys irish cream

Equipment

bowl

oven

hand mixer

toothpicks

aluminum foil

muffin liners

Directions

Heat oven to 350°F (325°F for dark or nonstick pans).

Place foil or paper baking cup in each of 24 regular-size muffin cups.

In large bowl, beat all cupcake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Divide batter among muffin cups.

Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely.

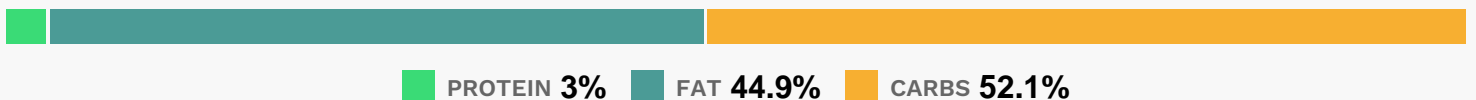
In large bowl, beat shortening and butter with electric mixer on low speed until smooth. Gradually add powdered sugar, 1 cup at a time, beating until combined.

Add vanilla and 2 tablespoons of the liqueur; beat until blended.

Add enough of the remaining 1 to 2 tablespoons liqueur, 1 teaspoon at a time, beating until frosting is light and fluffy.

Spoon frosting into decorating bag fitted with #1M star tip; pipe frosting in circular pattern on tops of cupcakes.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:2.6382608569187%

Nutrients (% of daily need)

Calories: 248.94kcal (12.45%), Fat: 12.59g (19.37%), Saturated Fat: 4.55g (28.42%), Carbohydrates: 32.87g (10.96%), Net Carbohydrates: 32.44g (11.8%), Sugar: 25.8g (28.66%), Cholesterol: 30.63mg (10.21%), Sodium: 187.28mg (8.14%), Alcohol: 0.31g (100%), Alcohol %: 0.56% (100%), Protein: 1.89g (3.78%), Phosphorus: 60.63mg (6.06%), Selenium: 4.08µg (5.83%), Iron: 0.92mg (5.12%), Vitamin K: 4.97µg (4.74%), Vitamin E: 0.7mg (4.69%), Copper: 0.08mg (3.87%), Vitamin B2: 0.06mg (3.49%), Folate: 13.89µg (3.47%), Calcium: 31.47mg (3.15%), Vitamin A: 148.42IU (2.97%), Magnesium: 9.23mg (2.31%), Vitamin B1: 0.03mg (2.26%), Manganese: 0.04mg (2.14%), Potassium: 68.75mg (1.96%), Fiber: 0.43g (1.73%), Zinc: 0.22mg (1.48%), Vitamin B3: 0.29mg (1.47%), Vitamin B5: 0.14mg (1.43%)