



Irish Cream Chocolate Chip Cupcakes

READY IN



45 min.

SERVINGS



12

CALORIES



297 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 5.5 oz cake flour – substituting all purpose won't work well
- ☐ 6 tablespoons coffee creamer flavored (Bailey's, Michael's)
- ☐ 1 large egg plus 2 tablespoons egg beaten
- ☐ 0.5 cup granulated sugar
- ☐ 2 teaspoons baileys irish cream plus more as desired or needed
- ☐ 0.5 cup brown sugar light packed
- ☐ 1.5 cups powdered sugar – fluffed and lightly spooned into cup
- ☐ 3 oz cream cheese softened (Neufchatel)

- ☐ 0.3 teaspoon salt
- ☐ 4 tablespoons butter salted softened (preferably)
- ☐ 0.5 cup semi-sweet chocolate chips – chips are best mini (use more or less if desired)
- ☐ 0.1 teaspoon vanilla
- ☐ 0.5 teaspoon vanilla extract

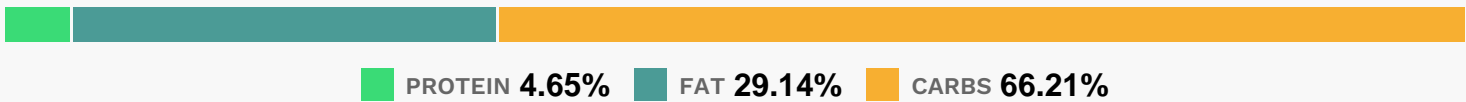
Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ muffin liners

Directions

- ☐ Preheat oven to 325 degrees F. Line 12 muffin cups with paper liners.Stir together flour, baking powder, and salt. For best results, weigh the flour to make sure you’re using 5.5 oz.In a mixing bowl, beat butter and cream cheese.
- ☐ Add granulated sugar, brown sugar, and vanilla; beat until light and creamy.
- ☐ Add the eggs and beat on high speed 1 minute.With mixer on low, or by hand, add flour mixture and Irish Cream alternately, beginning and ending with flour mixture;. Fold in chocolate chips.Divide batter evenly among the muffin cups.
- ☐ Mix together butter and powdered sugar.
- ☐ Add vanilla and a few teaspoons of Irish Cream. Increase mixing speed and beat until light and creamy, adding more Irish Cream if necessary. If icing tastes too sweet, use a little milk instead.

Nutrition Facts



Properties

Glycemic Index:23.26, Glycemic Load:11.97, Inflammation Score:-2, Nutrition Score:3.2582609031511%

Nutrients (% of daily need)

Calories: 297.16kcal (14.86%), Fat: 9.46g (14.56%), Saturated Fat: 5.52g (34.52%), Carbohydrates: 48.38g (16.13%), Net Carbohydrates: 47.47g (17.26%), Sugar: 36.79g (40.88%), Cholesterol: 29.81mg (9.94%), Sodium: 131.47mg (5.72%), Alcohol: 1.2g (100%), Alcohol %: 1.95% (100%), Caffeine: 6.45mg (2.15%), Protein: 3.4g (6.79%), Selenium: 7.65µg (10.93%), Manganese: 0.21mg (10.58%), Copper: 0.13mg (6.43%), Phosphorus: 56.28mg (5.63%), Magnesium: 18.5mg (4.63%), Iron: 0.77mg (4.3%), Calcium: 38.23mg (3.82%), Vitamin A: 182.25IU (3.65%), Fiber: 0.91g (3.65%), Vitamin B2: 0.05mg (2.93%), Zinc: 0.41mg (2.75%), Potassium: 92.9mg (2.65%), Vitamin B5: 0.22mg (2.2%), Vitamin B12: 0.12µg (2.06%), Folate: 7.82µg (1.96%), Vitamin E: 0.27mg (1.78%), Vitamin B1: 0.02mg (1.17%), Vitamin B3: 0.22mg (1.09%), Vitamin B6: 0.02mg (1.08%)