



Mudslide Cupcakes

READY IN



90 min.

SERVINGS



24

CALORIES



319 kcal

DESSERT

Ingredients

- 1 box chocolate cake mix
- 3 eggs
- 0.8 cup rum / brandy / coffee liqueur
- 0.5 cup vegetable oil
- 0.5 cup hot-brewed coffee cold brewed
- 0.5 cup butter softened
- 0.3 cup milk chocolate chips melted
- 0.3 cup rum / brandy / coffee liqueur
- 4 cups powdered sugar

- 1 cup whipping cream
- 1 cup powdered sugar
- 2 tablespoons baileys irish cream
- 0.3 cup milk chocolate shavings

Equipment

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

Directions

- Heat oven to 350°F.
- Place 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 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely, about 30 minutes.
- Meanwhile, in large bowl, beat butter, melted chocolate and 1/4 cup coffee-flavored liqueur with electric mixer on medium speed until blended. Gradually add 4 cups powdered sugar, 1 cup at a time, beating on low speed until frosting is smooth and creamy. Spoon frosting into decorating bag; refrigerate until ready to use.
- In medium bowl, beat whipping cream, 1 cup powdered sugar and the Irish cream liqueur with electric mixer on high speed until stiff peaks form. Spoon whipped cream into second decorating bag; refrigerate until ready to use.
- Cut tips off decorating bags; place both bags in a larger decorating bag fitted with star tip. Squeeze bag to pipe frosting and whipped cream together on cupcakes.
- Sprinkle with chocolate shavings. Store in refrigerator.

Nutrition Facts



■ PROTEIN 2.92% ■ FAT 38.4% ■ CARBS 58.68%

Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:3.2786956277231%

Nutrients (% of daily need)

Calories: 319.32kcal (15.97%), Fat: 13.33g (20.5%), Saturated Fat: 6.6g (41.23%), Carbohydrates: 45.83g (15.28%), Net Carbohydrates: 45.2g (16.44%), Sugar: 38.48g (42.76%), Cholesterol: 41.98mg (13.99%), Sodium: 191.03mg (8.31%), Alcohol: 2.3g (100%), Alcohol %: 3.31% (100%), Caffeine: 6.07mg (2.02%), Protein: 2.28g (4.56%), Phosphorus: 72.93mg (7.29%), Selenium: 4.62µg (6.6%), Iron: 1.09mg (6.05%), Vitamin A: 295.43IU (5.91%), Copper: 0.11mg (5.48%), Vitamin B2: 0.08mg (4.94%), Calcium: 40.98mg (4.1%), Manganese: 0.08mg (3.83%), Vitamin E: 0.55mg (3.65%), Folate: 14.38µg (3.6%), Magnesium: 14.39mg (3.6%), Vitamin K: 3.2µg (3.05%), Potassium: 99.8mg (2.85%), Fiber: 0.63g (2.52%), Vitamin B1: 0.04mg (2.43%), Zinc: 0.31mg (2.08%), Vitamin D: 0.27µg (1.79%), Vitamin B3: 0.33mg (1.65%), Vitamin B5: 0.16mg (1.59%), Vitamin B12: 0.08µg (1.29%), Vitamin B6: 0.02mg (1.04%)