

## **CHOCOLATE STOUT CUPCAKES WITH IRISH WHISKEY FROSTING**

### **Cupcake Ingredients**

- 2 Cups All Purpose Flour
- 1 Cup Stout
- 1 Stick, plus 2 Tbs. Unsalted Butter
- ¾ Cup Unsweetened Cocoa
- 2 Cups Brown Sugar
- ¾ Cups Sour Cream
- 2 Large Eggs
- 1 Tsp. Vanilla Extract
- 1 Tsp. Vanilla Bean Paste
- 2 ½ Tsp. Baking Soda

### **Frosting Ingredients**

- 2 Sticks Butter, melted
- 1 1/3 Cup Unsweetened Cocoa Powder
- 6 Cups Powdered Sugar, sifted
- 2/3 Cup Milk
- 2 Tsp. Vanilla Extract
- Irish Whiskey to taste

### **FOR CUPCAKES:**

Preheat oven to 350° F. Grease the top of two 12-cup muffin pans and line with cupcake liners.

Combine Stout and butter in a large saucepan. Cook over low heat, stirring frequently until butter is melted. Remove from heat and whisk in cocoa and brown sugar.

In a small bowl, whisk together sour cream, eggs and vanilla. Add this to the beer mixture and stir until combined.

In another bowl, sift together flour and baking soda; mix the flour into the batter in two batches until just mixed in.

Using a large cookie scoop, fill cupcake liners 2/3 full and bake 18-20 minutes (until an inserted toothpick comes out clean).

Let stand 10 minutes, then remove cupcakes from pan and cool on rack.

Once they have cooled completely, frost with Chocolate Irish Whiskey frosting.

**FOR FROSTING:**

Mix together melted butter and cocoa in a medium bowl. Allow butter and cocoa mixture a few minutes to cool.

Whisk in powdered sugar and milk, beating to spreading consistency.

Stir in vanilla and add whiskey to taste.

Add more whiskey or sugar to adjust for consistency.

*Recipe credit: LeRoux Kitchen*