

Veronica's Irish Cream Cupcakes with Espresso Frosting

Makes about 18 cupcakes

Ingredients:

For the Cupcakes:

2 cups Flour
2 tsp Baking Soda
1/2 tsp Salt
1/4 cup Butter
6 tbsp White Sugar
6 tbsp Brown Sugar
2 Eggs
1/4 cup Vegetable Oil
2 tsp Vanilla
1 cup Irish Cream

For the Frosting:

6 tbsp Butter
1 1/2 tsp Espresso Powder
3 tbsp Hot Water
3 cups Icing Sugar

Directions:

For the Cupcakes:

Preheat your oven to 350° F.

Whisk together the flour, baking soda and salt. In a separate bowl cream together the butter and sugars. Beat in the eggs one at a time, followed by the oil and vanilla. Add half of the flour mixture, then half of the Irish cream, then the rest of the flour mixture, followed by the rest of the Irish cream, beating well between each addition.

Fill cupcake liners 3/4 full and bake for 18-20 minutes, or until a toothpick inserted in the centre comes out clean.

For the Frosting:

Stir the espresso powder and water together until the espresso is fully dissolved, allow it to cool to room temperature.

Cream together the butter and about a third of the icing sugar. Beat in the cooled espresso, followed by another third of the icing sugar. Scrape down the bowl and beat in the rest of the icing sugar. Keep beating for a few minutes, until the frosting is light and fluffy.

Scoop into an icing bag fitted with a star tip (or scoop into a plastic bag then cut off the corner) and swirl it on the cupcakes. If you don't want to be that fancy, you can just spread it on.

Have a great St. Patrick's Day and enjoy your delicious cupcakes! <3