



# Make It Sweet.

9070 Research Blvd, Austin, Texas 78758  
(512) 371-3401 local (866) 371-3401 toll free  
www.MakeltSweet.com info@MakeltSweet.com

## Chocolate Irish Coffee Cupcakes

### INGREDIENTS

2 C Granulated Sugar (400g)  
2.5 C All Purpose Flour (300g)  
2 tsp Baking Powder  
1 tsp Baking Soda  
1 tsp Salt  
1/3 C Cocoa Powder (33g)  
2 Tbsp Espresso Powder  
½ C Butter (1 stick or 114g)  
½ C Vegetable Oil (114g)  
3 Large Eggs  
¾ C Buttermilk (not low-fat) (170g)  
1 Tbsp Vanilla Bean Paste  
¼ C Irish Whiskey  
½ C Irish Cream

Preheat oven to 325°F

- Into a large mixing bowl measure sugar, flour, baking powder, baking soda, salt, cocoa powder and espresso powder, mix and set aside.
- Add liquid ingredients – butter, oil eggs, buttermilk, vanilla, Irish whiskey and Irish cream. Mix until all incorporated.
- Portion into cupcake liners. Makes 24 cupcakes.
- Bake for approximately 25 minutes until they spring back to the touch.

## Irish Cream Buttercream Icing

This is a delicious variation to our standard American Buttercream. Adding the butter makes it less temperature stable and not as stiff for piping, but the flavor is delicious. Still be sure to use the high ratio shortening instead of a regular shortening, so it has a creamy consistency and is nice and fluffy. This recipe is enough icing for approximately 36 cupcakes.

1/2 lb.(1 Cup) Unsalted Butter  
at room temperature  
½ lb (1 Cup) High Ratio Shortening  
2 lb. (8 Cups) Powdered Sugar  
2 Tbsp Milk  
2 tsp Vanilla Extract  
Pinch Salt  
3 Tbsp Irish Whiskey  
3 Tbsp Irish Cream

- Using the paddle attachment for a stand mixer or a hand mixer, whip the butter and shortening together to lighten.
- Add the sugar, milk, vanilla, salt, Irish Whiskey and Irish Cream.
- Mix for 2 minutes at low speed and 2 minutes at medium speed.
- Continue mixing for another 5 minutes at low speed until fluffy and smooth.