

Catering

By Concordia

CONCESSIONS

Guinness Chocolate Cupcake w/Bailey's Cream Cheese Yield-2 Dozen

Ingredients and Instructions

Cupcake Batter

- Guinness Extra Stout 12 ounces
 - Canola oil 4 tablespoons
 - Devil's Food cake mix 3 cups
 - Cupcake liners 24 liners
1. Pour 1/3 of beer and canola oil into mixing bowl and add cake mix.
 2. Mix at medium speed for 3 minutes.
 3. With mixer on low gradually mix in another 1/3 of the beer.
 4. Scrape the bowl down and mix for 2 more minutes.
 5. Turn mixer back to low and gradually mix in the rest of the beer
 6. Scrape bowl and mix for additional 1 minute.
 7. Line muffin pan and fill each equally, bake at 330 degrees for 15-20 minutes then cool.

Frosting

- Butter ½ cup +2 tablespoons
 - Loaf cream cheese (room temp) 4 ½ cups
 - Irish Cream flavoring 1 teaspoon
1. Cream the butter and powdered sugar together until smooth.
 2. Add the cream cheese cubes slowly until fully incorporated.
 3. Add the Irish Cream flavoring, continue mixing for 5 minutes until icing is light and fluffy.
 4. Frost the cooled cupcakes.