

Bailey's Irish Cream Cupcakes

Makes about 18 Cupcakes

Ingredients:

Cupcakes:

2 cups	All-purpose flour
¼ tsp	Baking soda
1 tsp	Baking powder
¼ tsp	Salt
¼ cup	Boiling water
3 tsp	Instant coffee
1 tbsp	Artificial rum flavoring
1 tsp	Vanilla extract
½ cup	Milk
¼ cup	Unsalted butter, room temperature
½ cup	Granulated sugar
½ cup	Light brown sugar (packed)
2	Large eggs
½ cup	Butterscotch chips



Buttercream Frosting:

1 cup	Softened butter
4 cups	Icing sugar
3 tbsp	Bailey's Irish Cream (or other coffee liqueur)
	Sprinkles, cinnamon, shaved chocolate, or other decorations (optional)

Directions:

Cupcakes:

- Preheat oven to 350 degrees.
- Whisk together the flour, baking soda, baking powder, and salt.
- Dissolve the instant coffee in the boiling water and set aside to cool. When cool, stir in the milk, rum flavoring, and vanilla.
- In the meantime, beat the butter, white sugar, and brown sugar with an electric mixer on medium speed until fluffy, about 3 minutes. Add one egg at a time, beating well after each addition.
- Beat in the flour mixture in 3 additions, alternating with the coffee, beginning and ending with flour. Stir in the butterscotch chips until well combined.
- Pour cupcake batter into muffin tins lined with baking cups, about $\frac{2}{3}$ - $\frac{3}{4}$ full. Bake for 18-22 minutes, or until a toothpick inserted into the center comes out clean. Cool for 5 minutes, then remove to a wire rack to cool completely.

Frosting:

- Beat the butter using an electric mixer until light and fluffy.
- Beat in the powdered sugar $\frac{1}{2}$ cup at a time, until it is completely mixed.
- Add the Bailey's (or other coffee liqueur) and beat until well combined.
- Fill a piping bag or tool with the frosting and pipe icing onto cupcakes. If desired, top with sprinkles, cinnamon, shaved chocolate, or butterscotch chips.