

INGREDIENTS:

IRISH CREAM CHOCOLATE CUPCAKES

FOR CUPCAKES:

1 box Devil's Food cake mix (we used Duncan Hines)

1 cup regular sour cream

½ cup water

½ cup oil

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1 teaspoon LorAnn Irish Cream Super-Strength

FOR IRISH CREAM FUDGE FROSTING:

1 stick plus

1 tablespoon butter (9 tablespoons

3/4 cup natural, unsweetened cocoa powder

4 $1\!\!/_{\!\! 2}$ cups powdered confectioners' sugar

1/3 to 1/2 cup cream or milk

Several drops LorAnn Irish Cream Super-Strength, to taste



DIRECTIONS:

FOR CUPCAKES:

- 1. Preheat oven to 350°F.
- 2. Grease and flour muffin tins or line with cupcake liners.
- 3. In a large bowl, mix all ingredients with an electric mixer for 2 to 3 minutes. Divide batter evenly among lined cups; filling each 3/4 full.
- 4. Bake for 19 22 minutes, or until tops springs back when lightly pressed.
- 5. Cool cupcakes on rack. When cupcakes are completely cool, frost with Irish Cream Fudge Frosting.

FOR IRISH CREAM FUDGE FROSTING:

- 1. Melt butter in small saucepan over low heat.
- 2. Add cocoa and continue to cook, stirring constantly until mixture is completely smooth. Transfer mixture to a large bowl and cool completely.
- 3. Beat in powdered sugar and cream or milk, alternating between the two, adding just enough liquid until

the frosting is spreadable. Beat in 6 - 8 drops irish cream flavor, or to taste.

Makes about 3 cups frosting for 24 cupcakes.