

Irish Cream Chocolate Cupcakes

These are so rich and delicious; they just might be better than a pot o'gold!

Ingredients

For cupcakes

- 1 box Devil's Food cake mix (we used Duncan Hines)
- 1 cup regular sour cream
- 1/2 cup water
- 1/2 cup oil
- 4 eggs
- 1 teaspoon LorAnn Irish Cream super-strength flavor

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 flavor, to taste.

Directions

To Make 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.

Makes 24 cupcakes



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To Make 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 LorAnn Irish Cream super-strength flavor, or to taste.

Makes about 3 cups frosting.

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