



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Guinness Chocolate Cupcakes with Bailey's Buttercream** (slightly adapted from Smitten Kitchen)

Makes 24

For the cupcakes:

1 cup stout (such as Guinness)  
16 tablespoons (2 sticks) unsalted butter  
 $\frac{3}{4}$  cup unsweetened cocoa powder (preferably Dutch-process)  
2 cups all-purpose flour  
2 cups sugar  
 $1\frac{1}{2}$  teaspoons baking soda  
 $\frac{3}{4}$  teaspoon salt  
2 large eggs  
 $\frac{1}{3}$  cup sour cream

For the filling:

8 ounces bittersweet chocolate, finely chopped  
 $\frac{1}{3}$  cup heavy cream  
2 tablespoons butter, room temperature  
1 to 2 teaspoons Irish whiskey (optional)

For the frosting:

4 cups (16 ounces) confections sugar  
8 ounces (1 stick) unsalted butter, at room temperature  
6 to 8 tablespoons Irish cream (or milk or heavy cream)

1. Make the cupcakes: Adjust a rack to the middle position and heat the oven to 350°F. Line 24 muffin wells with liners. In a medium saucepan over medium heat, bring 1 cup stout and 16 tablespoons of butter to a simmer. Add the cocoa powder; whisk until the mixture is smooth. Cool slightly.
2. Whisk the flour, sugar, baking soda, and  $\frac{3}{4}$  teaspoon salt in a large bowl. With a stand mixer fitted with the paddle attachment (or in a large bowl with a handheld mixer), beat the eggs and sour cream to blend. Add the stout mixture to the egg mixture and beat just to combine. Add the flour mixture and beat briefly on slow speed. Using a rubber spatula, fold the batter until completely combined.
3. Divide the batter among the cupcake liners, filling them about  $\frac{2}{3}$  full. Bake until a toothpick inserted into the center of a cupcake comes out clean, rotating the pan once front to back if your oven bakes unevenly, 18-22 minutes. Cool cupcakes on a rack completely.
4. Make the filling: Place the chocolate in a heatproof bowl. Heat the cream until just simmering and pour it over the chocolate. Let it sit for one minute and then stir until smooth. (If this has not sufficiently melted the chocolate, you can return it to a double-boiler to gently melt what remains. 20 seconds in the microwave, watching carefully, will also work.) Add the butter and whiskey (if using) and stir until combined.
5. Fill the cupcakes: Let the ganache cool until thick but still soft enough to be piped, about an hour. Meanwhile, using a 1-inch round cookie cutter, an apple corer, or a paring knife, cut the centers out of the cooled cupcakes about  $\frac{2}{3}$  to the bottom. Fill the holes with the ganache, using either a piping bag or a spoon.

6. Make the frosting: With a stand mixer fitted with the whisk attachment (or in a large bowl using a handheld mixer), whip the butter very light and fluffy, 2-3 minutes. Reduce the heat to low and gradually add the powdered sugar, then the Irish cream. Frost the cupcakes with the Bailey's buttercream; serve.