

IRISH CREAM CHOCOLATE CUPCAKES

INGREDIENTS:

FOR CUPCAKES:

1 box Devil's Food cake mix (we used Duncan Hines)
1 cup regular sour cream
½ cup water
½ cup oil
4 eggs
1 teaspoon LorAnn Irish Cream Super-Strength

FOR IRISH CREAM FUDGE FROSTING:

1 stick plus
1 tablespoon butter (9 tablespoons)
¾ cup natural, unsweetened cocoa powder
4 ½ cups powdered confectioners' sugar
⅓ to ½ 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 ¾ 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.

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