

Italian Tiramisu Coffee Cupcakes w/Bailey's Mocha Buttercream Frosting

Cupcakes

2 ½ C cake flour, sifted
2 C sugar
3 tsp baking powder
1 tsp salt
1 C milk
½ C vegetable or canola oil
1 T vanilla extract
2 large eggs
¼ C chocolate chips, melted
1 C Tiramisu Coffee

Preheat oven to 350 degrees and place cupcake liners in a cupcake pan. In a medium bowl, mix flour, sugar, baking powder, and salt. Set aside. In another bowl, mix milk, oil, vanilla extract and eggs. Add the wet ingredients to the dry ingredients and mix well. Melt the chocolate chips in the microwave and add to mixture. Mix on low speed as you slowly add the coffee. Fill liners half way and bake for 17-20 minutes or until toothpick comes out clean.

Frosting:

1 C unsalted butter, room temperature
4 C confectioner's sugar, sifted
½ T cocoa powder
1 T Bailey's Irish Cream
1 tsp vanilla extract
Pinch of salt

In a mixing bowl, cream the butter using a standing or hand mixer. Add the confectioner's sugar and mix well. Add the cocoa powder, Bailey's, vanilla extract and salt. Mix ingredients on medium speed and beat until smooth. Frost cupcakes with piping bag and desired tip. Garnish with mini chocolate chips.