

KAHLÚA CUPCAKES

Makes 24 cupcakes

What it takes ...

- 2 1/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 3 tsp. baking powder
- 1/2 tsp. salt
- 12 Tbsp. (1 1/2 sticks) unsalted butter, softened
- 1 1/2 cups granulated sugar
- 2 large eggs
- 1 tsp. vanilla extract
- 1/2 cup Kahlúa
- 1 1/4 cups whole milk

How it's done ...

1. Preheat oven to 375°. Line cupcake pans with paper liners; set aside.
2. In a medium bowl, sift together all dry ingredients (mainly, flour, cocoa, baking powder, and salt);
3. In a large bowl, beat the butter and sugar until light and fluffy—approximately three minutes. Beat in the eggs, one at a time, and then add in the vanilla extract.
4. Add one-third of the flour mixture and beat to combine. Add half of the milk; beat to combine. Repeat. End with remaining flour; mix well.
5. Fill each cupcake liner approximately 2/3 of the way full and bake for 18 to 20 minutes, or until the cupcakes spring back when lightly pressed. Transfer to a wire rack and cool completely. Frost with Kahlúa Buttercream Frosting.

KAHLÚA BUTTERCREAM FROSTING

1 3/4 sticks unsalted butter, softened

3 to 5 cups confectioners' sugar

1 tsp. vanilla extract

1/4 cup whole milk

1/4 cup Kahlúa

In a large bowl, beat the butter with an electric mixer until creamy. Add 3 cups of confectioners' sugar, the vanilla, milk, and Kahlúa and beat on low speed until light and fluffy. Gradually add the remaining confectioners' sugar, a little at a time, until frosting thickens and it reaches a desired sweetness (around 4 cups, total, should do it).