

Irish Carbomb Cupcakes by Stacey LeBlanc

As seen on All's Fare Food Blog (www.allfare.wordpress.com)

Makes 24 cupcakes

For the Guinness Chocolate Cupcakes

- 1 cup Guinness- I poured mine early to let it settle
- 1 cup (2 sticks) unsalted butter – room temperature
- 3/4 cup unsweetened cocoa powder
- 2 cups all purpose flour
- 2 cups sugar
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon salt
- 2 large eggs
- 2/3 cup sour cream (I used reduced fat, I personally can't tell the difference, up to you!)

Jameson-infused Chocolate Ganache Filling

- 1.5 c. chocolate chips – I mixed what I had leftover; dark, bitter and semi sweet
- 2/3 cup heavy cream
- 2 tablespoons butter, room temperature
- A little less than 1 nip of Jameson Irish Whiskey

Baileys Buttercream This makes enough for 12 cupcakes, double for all 24!

- 3.5 cups confectioners sugar
- 1 stick unsalted butter, room temperature
- 1 nip of Bailey's Irish Cream

Make the cupcakes: Preheat oven to 350°F and prep cupcake pan (or pans, if you have 2) with liners. Bring 1 cup stout and 1 cup butter to simmer in heavy large saucepan over medium heat. Add cocoa powder and whisk until mixture is smooth. Cool slightly.

Whisk flour, sugar, baking soda, and 3/4 teaspoon salt in large bowl to blend. Using electric mixer, beat eggs and sour cream in another large bowl to blend until light and creamy. Pour in Guinness/Chocolate mixture to creamy egg/sour cream bowl and beat to combine. Add flour mixture and beat for about 1 minute on slow speed. Using a rubber spatula, fold batter until completely combined (be gentle, but make sure you really mix everything up, and don't forget the bottom of your bowl!) Divide batter among cupcake liners, filling them 2/3 of the way. I like to use an ice cream scoop, it ensures that all the cuppies come out the same size. Bake cake until tester inserted into center comes out clean, about 17 minutes. Cool cupcakes on a rack completely.

Make the ganache: Pour chocolate chips into a heatproof bowl. Heat the cream until simmering and pour it over the chocolate. Let it sit for one minute and then stir until

smooth. (If this the chocolate has not melted enough to stir smooth, you can pop it in the microwave for about 10-20 seconds.) Add in the butter and whiskey and stir until combined.

Fill the cupcakes: Let the ganache cool until it thickens up a bit. I put mine in the fridge for about 30-40 minutes, and stirred about once every 10 min per Smitten's suggestion. Meanwhile, use a cupcake corer (thank you to my awesome neighbor Kate for letting me borrow hers!), apple corer, a wide piping tip or a 1-inch round cookie cutter to cut the centers out of the cooled cupcakes. Make sure you really get in there, so each cupcake has a good amount of ganache filling! A little spoon or butterknife can help you get the center out. The centers ended up holding over my hubby 'til the cupcakes were ready for him to "test" ☺ Give the ganache a good stir and fill up your cups! I used a spoon and dropped the ganach into the core...if it's too thick, you can fill a piping bag and neatly fill the cores that way, whatever's easiest.

Make the frosting: Whip the butter in the bowl of an electric mixer, or with a hand mixer, for several minutes. You want to get it very light and fluffy. Read: Turn on your kitchenaid and come back 10 min. later. Use the whisk attachment so lots and lots of air gets whipped in there. Once the butter is whipped, slowly add your powdered sugar, a few tablespoons at a time.

When the frosting looks thick enough to spread, dump in the Baileys and an extra splash of Jameson for good measure and whip it until combined. Add more sugar or more liquid to thicken or thin out the buttercream.

You're done! Pipe or swipe the buttercream ontop of your cupcakes and you've got a celebration in front of you. Party time!