Kahula and Cream Double Chocolate Chunk Cupcakes

Description

Here's the deal: chocolate cupcakes with dark chocolate chunks, white chocolate chips and waaaaay too much Kahlua. In a good way. Frosted with sweet cream buttercream and just a hint of the liqueur, plus chocolate shavings upon chocolate shavings… we've got a good thing going on here. Yes we do.

Ingredients

- 1 1/8 cup flour
- 1/4 cup unsweetened cocoa powder
- 1 1/4 tsp baking soda
- 1/2 tsp salt
- 3/4 cup sugar
- 1 egg
- 2 tsp vanilla
- 3/4 cup vanilla
- 1/2 cup unsalted butter melted
- 4 oz dark chocolate chips
- 1/2 cup white chocolate chips
- 1 cup 2 sticks sweet cream butter softened to room temp
- 3 1/2 cup powdered sugar
- 1 tbsp *kahula
- 1 tsp *vanilla

Instructions

Preheat oven to 350 degrees F.

In a bowl, whisk egg and sugar until smooth and no lumps remain.

Add melted butter and vanilla and mix until combined.

Sift dry ingredients together and add to wet mixture.

Summary

Yield: 12
Prep Time: 45 minutes
Category: Desserts
Cuisine: American

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Mix until batter is smooth with a large spoon, then whisk in kahlua.

Fold in chocolate.

Line a muffin tin with liners and using a heaping 1/4 cup measure, add batter to each cup until 3/4 of the way full.

Bake for 15-18 minutes.

Let cool completely before frosting.

Beat butter in the bowl of your electric mixer until smooth and creamy, about 2 minutes.

Add in powdered sugar gradually (about 1/2 cup at a time) with the mixer on low speed, slowly increasing the speed until it's combined.

Add in vanilla extract and kahlua, then beat on medium-high speed for 3-4 minutes, occasionally scraping down the sides if needed, until white and fluffy.

Frost cupcakes and garnish with grated white and dark chocolate.