



Chocolate Guinness Cupcakes with Irish Cream Icing

Makes 24 cupcakes

Preheat oven to 350°F

1 cup Guinness beer
 1/2 cup canola oil
 2 cups granulated sugar
 3/4 cup Dutch process cocoa powder
 2 large eggs
 2/3 cup plain yogurt
 1 tbsp pure vanilla extract
 2 cups all-purpose flour
 1-1/2 tsp baking soda

1. In a large bowl, whisk beer, oil and sugar together. Add cocoa mix until blended.
2. In a medium bowl, combine eggs, sour cream and vanilla. Add to beer mixture.
3. In a bowl, whisk flour and baking soda. Whisk into beer mixture until smooth.
4. Divide into cupcake pans. Bake for 20 to 25 minutes or until toothpick inserted into the center comes out clean.

Icing:

8 oz cream cheese, softened
 1-1/2 cups powdered sugar
 1/2 cup Irish crème liqueur

1. In a mixing bowl combine the above ingredients and smooth and creamy.