

## **Low-Altitude Bailey's Cupcakes from She Makes and Bakes**

Prep time: 20 minutes Bake time: 18-22 minutes at 350

Makes 12-14 cupcakes

1 1/2 cups cake flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
8 tablespoons butter  
1 cup sugar  
2 eggs plus 1 egg white  
1/4 cup + 1 tablespoon Bailey's Irish cream  
1/4 cup + 1 tablespoon buttermilk

Mix together the flour, baking powder, and salt and set aside. In the bowl of your mixer, cream together the sugar and butter until light and fluffy. Add the eggs one at a time until incorporated. Scrape down the sides of the bowl. Combine the buttermilk and Irish cream. With the mixer on low speed, add the flour mixture and liquids in two additions, starting and ending with the dry ingredients. Mix on low until incorporated, scrape down the sides of the bowl, and mix for another 10-15 seconds. Divide the batter into the prepared muffin liners. You want to fill each liner about 2/3 full.

Bake at 350 degrees for 18-22 minutes or until a toothpick comes out clean. Cool in the pans for 5-10 minutes and then remove to wire racks to cool completely before frosting.

### **Bailey's Truffle Frosting**

Makes enough for at least 12 cupcakes

8 oz good semisweet chocolate (I used E. Guittard)  
1/2 cup Bailey's Irish cream  
2 tablespoons sugar  
2 tablespoons corn syrup  
2 tablespoons butter

In a saucepan, mix together the Irish cream, sugar, and corn syrup. Heat over medium until sugar has dissolved and mixture is very hot. Pour over chocolate and let sit for 2 minutes, giving the chocolate time to melt. Stir until chocolate has melted, add the butter, and stir until melted. If the chocolate won't fully melt, you can heat it in the microwave for 30 seconds. Let the frosting sit for about 10-20 minutes, stirring periodically. It will firm up as it cools. If it hardens too much, simply reheat for about 10 seconds until it's spreadable again. Pipe onto cooled cupcakes.

Source: Cupcakes adapted from [Annie's Eats](#), who adapted it from [Confections of a Foodie Bride](#). Frosting is a She Makes and Bakes creation.