

Cream Ale Cupcakes



Cupcakes:

1 cup granulated white sugar
¼ cup vegetable oil
2 large eggs
1 teaspoon pure vanilla extract
1 cup all-purpose flour
½ cup unsweetened cocoa powder
1 teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
1/3 cup milk
½ cup Muskoka Cream Ale

Simple Syrup:

¼ cup Muskoka Cream Ale
¼ cup granulated white sugar

Irish Cream Frosting:

1 ½ cups salted butter softened to room temperature
4 cups powdered sugar
3-4 tablespoons Irish cream liqueur (this can be omitted if you prefer a non-alcoholic buttercream)

Instructions

For the simple syrup:

In a medium saucepan combine cream ale and sugar. Bring to a boil, stirring occasionally until sugar has dissolved. Set aside to cool while you work on your cupcakes.

For the frosting:

With a stand mixer or hand mixer beat butter on high for 2-3 minutes until it lightens in colour. Add your powdered sugar and Irish cream and continue to mix on high until frosting is light and fluffy, this should take 3-5 minutes.

For the cupcakes:

Preheat oven to 350°F. Grease or line a 12-cup muffin pan & set aside. With a stand mixer or hand mixer combine sugar and vegetable oil, mix until light and fluffy (2-3 minutes). Add in eggs and vanilla and mix on medium speed until well combined. In a separate bowl whisk together flour, cocoa powder, baking powder, baking soda, and salt. Slowly add the dry ingredients into your mixer alternating with the milk until fully incorporated – do not over mix! Lastly, fold in the cream ale. Divide batter evenly between your 12 prepared muffin cups. Bake for 13- 15 minutes, until the tops spring back when you touch them, and a toothpick inserted into the center comes out clean. Let the cupcakes cool in the pan for 10 minutes and then transfer them to a wire cooling rack. While cupcakes are cooling poke 8-10 holes in the tops using a toothpick and slowly pour 1 tablespoon of simple syrup over each cupcake, leave them to cool completely. Once your cupcakes have cooled it is time to frost and enjoy. At this point I recommend finishing off the rest of that Cream Ale!

Recipe & images from [@love.and.butter_](https://www.instagram.com/love.and.butter_)

