
Cup Cake Recipes



Vanilla Cupcake Recipe

Ingredients

- 2 1/4 cups all purpose flour
- 1 1/3 cups sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 cup milk
- 1 teaspoon vanilla
- 2 large eggs



Easy Cupcake Recipe Directions

Preheat oven to 350 degrees. Line cupcake pans with paper liners.

Combine flour, sugar, baking powder, and salt in a large mixing bowl. Add shortening, milk, and vanilla. Beat for 1 minute on medium speed. Scrape side of bowl with a spatula.

Add eggs to the mixture. Beat for 1 minute on medium speed. Scrape bowl again. Beat on high speed for 1 minute 30 seconds until well mixed.

Spoon cupcake batter into paper liners until 1/2 to 2/3 full.

Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean.

Cool 5 minutes in pans then remove and place on wire racks to cool completely.

Once cupcakes are completely cooled, frost with your favorite frosting recipe or decorate as you desire.

Chocolate Cupcake Recipe

Ingredients

- 2 cups all purpose flour
- 2 cups sugar
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 cup shortening
- 3/4 cup water
- 2 large eggs
- 3/4 cup milk
- 1 teaspoon vanilla
- 4 ounces melted unsweetened baking chocolate



Chocolate Cupcake Recipe Directions

Preheat oven to 350 degrees. Line cupcake pans with paper liners.

Combine all ingredients into large mixing bowl. Mix at low speed for 30 seconds, and scrape bowl. Mix at high speed for 3 minutes.

Fill liners 1/2 to 2/3 full of batter. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean.

Cool 10 minutes in pans then remove from pan, and place on wire racks to cool completely.

Frost when chocolate cupcakes are completely cool.

Peanut Butter and Chocolate Cupcake Recipe

Ingredients

- 2 1/4 cups all purpose flour
- 1 1/2 cups sugar
- 1/2 cup creamy peanut butter
- 3 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1/8 teaspoon baking soda
- 3 tablespoons baking cocoa
- 1 1/4 cups 2% milk
- 1 teaspoon vanilla
- 3 large eggs



Chocolate and Peanut Butter Cupcakes Recipe Directions

Preheat oven to 350 degrees. If desired, line cupcake pans with paper liners. You may also spray cupcake pas with a butter and flour combination spray that can be found in your local grocery store.

Combine all ingredients in a large mixing bowl. Mix at low speed for 30 seconds while scraping bowl. Mix at high speed for 3 minutes, scraping bowl every minute.

Spoon cupcake batter into liners until they are 1/2 to 2/3 full. You should have enough batter for 24-36 cupcakes.

Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean.

Cool 10 minutes in pans then move to wire rack to cool completely.

Frost your peanut butter and chocolate cupcakes any way you want. You could even try just spreading extra peanut butter as your frosting.

Red Velvet Cupcake Recipe

Ingredients

- 2 1/2 cups all purpose flour
- 2 cups sugar
- 1/2 cup baking cocoa (powdered)
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 2 sticks butter at room temperature
- 5 large eggs
- 1 cup buttermilk (see note at bottom)
- 1 teaspoon vanilla
- 1 teaspoon red food colouring



Red Velvet Cupcake Recipe Directions

Combine flour, cocoa, baking powder, baking soda and salt in a mixing bowl. Sift dry ingredients three times.

Cream together butter and sugar until light and fluffy. Add eggs one at a time, making sure to beat well after each egg.

Add 1/4 of dry ingredients to creamed mixture then approximately 1/4 of buttermilk alternating until mixed well. Mix in vanilla and food coloring.

Fill lined cupcake pans 1/2 full of red velvet batter. Bake in a preheated 350 degree oven for approximately 20 minutes or until a toothpick inserted in the center comes out clean.

Cool cupcakes in pans for 5 to 10 minutes then remove from pans. Cool completely on wire racks before frosting.

NOTE: If you don't happen to have buttermilk on hand you can try this simple substitution. Place one tablespoon of lemon juice or white vinegar in an empty one cup measuring cup. Fill with milk to 1 cup. Let stand for 5 minutes then use in any cake recipe that calls for buttermilk.

Banana Chocolate Cupcakes

Ingredients

1 cup (200 grams) granulated white sugar
1 cup (130 grams) all-purpose flour
1/3 cup (35 grams) unsweetened cocoa powder (regular or Dutch-processed)
3/4 teaspoons baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1 large egg
1/2 cup mashed ripe bananas (about 1 medium sized banana)
1/2 cup (120 ml) warm water
1/4 cup (60 ml) milk
1/4 cup (60 ml) canola, corn, or vegetable oil
3/4 teaspoon pure vanilla extract



Chocolate Fudge Frosting:

3 ounces (90 grams) unsweetened chocolate, coarsely chopped
1/2 cup (113 grams) unsalted butter, room temperature
1 cup (120 grams) confectioners (powdered or icing) sugar, sifted
1 teaspoon pure vanilla extract

Banana Chocolate Cupcakes: Preheat oven to 350 degrees F (180 degrees C) and place rack in the center of the oven. Line 12 regular-sized muffin cups with paper liners or spray each cup with a non stick vegetable spray.

In a large bowl whisk together the sugar, flour, cocoa powder, baking powder, baking soda, and salt.

In another large bowl, whisk together the egg, mashed banana, water, milk, oil, and vanilla extract. Add the wet ingredients to the dry ingredients and stir, or whisk, until combined. (The batter is quite thin.) Pour or scoop the batter into the muffin cups, about 3/4 full, and bake for about 20 minutes or until a toothpick inserted in the center of a cupcake comes out clean.

Remove from oven and let cool on a wire rack. Frost with the Chocolate Frosting.

Chocolate Frosting: Melt the chocolate in a heatproof bowl placed over a saucepan of simmering water. Remove from heat and let cool to room temperature.

In the bowl of your electric mixer, or with a hand mixer, beat the butter until smooth and creamy (about 1 minute). Add the sugar and beat until it is light and fluffy (about 2 minutes). Beat in the vanilla extract. Add the chocolate and beat on low speed until incorporated. Increase the speed to medium-high and beat until frosting is smooth and glossy (about 2 -3 minutes).

Makes 12 regular-sized cupcakes.

Applesauce Cupcake Recipe

Ingredients

- 1 cup whole wheat flour
- 1 1/2 cups all purpose flour
- 1 1/2 cups sugar
- 1 cup finely chopped, peeled apple (I prefer to use Granny Smith or Jonagold apples for baking)
- 1/2 cup chopped walnuts
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoon cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 2 large eggs
- 1 1/2 cups applesauce
- 1/2 cup melted butter



Applesauce Cupcake Recipe Directions

Combine all dry ingredients in a large mixing bowl. Add eggs, butter, and applesauce. Mix for 2 minutes at slow speed. Scrape bowl. Mix at medium speed for 1 minute. Scrape bowl, and stir in chopped apples and walnuts.

Your oven should be preheated to 350 degrees. Spoon cupcake batter into cupcake pans lined with paper or foil cupcake liners. You should fill each cup approximately 1/2 to 2/3 full making sure you have the same amount of batter in each cup.

Bake your cupcakes for 15-20 minutes, or until a toothpick inserted into the center comes out clean. Remove the applesauce cupcakes from the pan, and cool completely on a wire rack.

Top with caramel topping or frosting and enjoy!

Strawberry Cupcake Recipe

Ingredients

1 1/3 cup fresh strawberries (not frozen)
3 cups flour
2.5 tsp baking powder
1/2 tsp coarse salt
1/2 cup strawberry milk (regular milk is fine, too)
2 tsp vanilla extract
1 cup (2 sticks) butter
2 cups sugar
2 large eggs
4 large egg whites

This recipe makes 2 dozen



Preheat oven to 350

- Place strawberries in a food processor and puree them. You should have 2/3 cup puree. If you're a little short go ahead and add a few more strawberries!
- In a bowl, whisk together the flour, baking powder, and salt.
- In a separate bowl, mix together milk, vanilla, and strawberry puree.
- In another bowl, cream butter with an electric mixer on high speed until the butter becomes fluffy. Gradually add sugar and continue mixing. Reduce the speed to medium and add the eggs and the egg whites.
- Now reduce the mixer speed to low and add about half of the flour mixture. Mix until combined, and be careful not to over mix or your cupcakes won't rise. Then slowly add the milk mixture, and mix just enough until combined. Add the remaining flour mixture.
- Pour batter into prepared cupcake tins and place in the preheated oven.
- Cooking times may vary, but it should take somewhere between 20-25 minutes.

Blueberry Cupcakes with Blueberry Cream Cheese Frosting Recipe

Ingredients

1 cup (2 sticks) unsalted butter, softened
3 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
2 cups granulated sugar
1 tablespoon finely grated lemon zest
4 large eggs
1.2 oz (34 grams) freeze dried blueberries, pulverized in a mini food processor
3/4 cup low-fat buttermilk
1/2 cup pureed fresh blueberries
1 teaspoon pure vanilla extract



Directions

Preheat oven to 350 degrees. Line cupcake tins with liners.

Mix together flour, baking powder and salt. Set aside.

In a large measuring cup or bowl, mix together buttermilk, blueberry puree and vanilla extract. Set aside until needed.

Using an electric mixer, beat butter, granulated sugar, and lemon zest in a mixing bowl until pale, about 2 minutes. Add eggs one at a time, mixing well after each addition. Mix in pulverized blueberries.

Mix in flour mixture in three batches, alternating with two batches of buttermilk mixture. Mix until just combined, scraping down bowl as needed. (I like to mix the last bit by hand using a spatula to make sure I get all the stuff at the bottom.) Scoop batter into cupcake tins.

Bake until golden brown and a toothpick inserted into center of cake comes out clean, about 21 to 24 minutes. Allow cupcakes to cool in tins for 10 minutes, and then remove cupcakes and place them on a cooling rack.

Blueberry Cream Cheese Frosting

Makes enough to frost 30 cupcakes

1 cup of butter, softened
8 oz of cream cheese, softened
1.2 oz (34 grams) freeze dried blueberries, pulverized in a mini food processor
3-5 cups of confectioners sugar

In a large mixing bowl, mix butter until it is softened and uniform. Add cream cheese and beat together until it is uniform. Add pulverized blueberries. Add 3 cups of sugar to the mixture and mix. Add more sugar if necessary. Mix again until mixture is creamy and spreadable. Add more sugar if necessary, otherwise prepare to frost cake.

Nutella Cupcakes and Nutella Cream Cheese Frosting Recipe

Ingredients

125g unsalted butter, at room temperature
1/3 cup (110gr) honey or light brown sugar
1 tablespoon ground coffee
2 tablespoons milk
1/4 cup Nutella
2 large eggs
1/2 cup plus 2 tablespoons (100 gr) superfine sweet rice flour
1/4 cup (50 gr) millet flour
1/4 cup (50 gr) cornstarch (or use tapioca flour)
1 teaspoon baking soda
pinch of salt



Prepare the cupcakes:

Preheat the oven to 350F. Place muffin liners inside a muffin pan and lightly brush with melted butter (or cooking spray).

In an electric mixer, whip the butter and honey until fluffy at medium speed, 2-3 minutes. Reduce the speed to low and add the coffee, milk and Nutella. Still on low, add the eggs, one at a time and scraping the bowl after each addition. In a separate bowl, mix together the flours, cornstarch, baking soda and salt and slowly fold this in with the butter - Nutella mixture until the mixture is smooth. Divide evenly among the muffin liners and bake 20-25 minutes. Let cool completely before frosting or enjoy warm without.

Nutella Cream Cheese Frosting:

8 oz cream cheese at room temperature
2 tablespoons unsalted butter at room temperature
1/4 cup powdered sugar
2 oz Nutella

In the bowl of an electric mixer, whisk together the cream cheese and butter until smooth. Sift the powdered sugar over the bowl and whisk for a few seconds. Add the Nutella and mix until completely incorporated. That is plenty for 12 cupcakes by the way. Halve the recipe if you plan to do some Nutella and some plain.

Yellow Buttermilk Cupcake Recipe

Ingredients

- 3 cups cake flour, (not self-rising)
- 1 1/2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 2 1/4 teaspoons baking powder
- 1 1/2 teaspoons coarse salt
- 1 cup plus 2 tablespoons (2 1/4 sticks) unsalted butter, room temperature
- 2 1/4 cups sugar
- 5 large whole eggs plus 3 egg yolks, room temperature
- 2 cups buttermilk, room temperature
- 2 teaspoons pure vanilla extract

Directions

1. Preheat oven to 350 degrees. Line standard muffin tins with paper liners. Sift together both flours, baking soda, baking powder, and salt.
2. With an electric mixer on medium-high speed, cream butter and sugar until pale and fluffy. Reduce speed to medium. Add whole eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. Add yolks, and beat until thoroughly combined. Reduce speed to low. Add flour mixture in three batches, alternating with two additions of buttermilk, and beating until combined after each. Beat in vanilla.
3. Divide batter evenly among lined cups, filling each three-quarters full. Bake, rotating tins halfway through, until cupcakes spring back when lightly touched and a cake tester inserted in centers comes out clean, about 20 minutes. Transfer tins to wire racks to cool 10 minutes; turn out cupcakes onto racks and let cool completely.



Tiramisu Cupcake Recipe

Ingredients

- 6 egg yolks
- 3/4 C white sugar
- 2/3 C milk
- 1 1/4 C heavy cream
- 1/2 tsp vanilla extract
- 1 lb mascarpone cheese
- 1 C strong brewed coffee, room temperature
- 2 tbsp rum
- ladyfingers baked in cupcake wrappers (see [my post on ladyfingers](#) for instructions.)
- 1 tbsp unsweetened cocoa powder
- a small amount of dark chocolate for chocolate curls (optional)



- In a medium saucepan, whisk together egg yolks and sugar until well blended.
- Whisk in milk and cook over medium heat, stirring constantly, until mixture boils.
- Boil gently for 1 minute, remove from heat, and allow to cool slightly.
- Cover tightly and chill in refrigerator 1 hour.
- Remove from refrigerator and whisk in mascarpone until smooth. Set aside.
- In a medium bowl, beat cream with vanilla until stiff peaks form. Set aside.
- In a small bowl, combine coffee and rum.
- Drizzle approximately 1 tbsp + 2 tsp of the coffee/rum mixture over each pre-baked ladyfinger. Add it a little at a time and wait for it to absorb into the ladyfingers before adding more. When it stops absorbing, stop adding more.
- Spread the mascarpone mixture over the soaked ladyfingers.
- Pipe or spread the whipped cream over the mascarpone.
- Sprinkle with cocoa powder.
- Optionally, top with chocolate curls. Make the chocolate curls using a vegetable peeler on a piece of chocolate. It works best if the chocolate is slightly warm, but not melty.
- Cover and refrigerate 4 to 6 hours, until set

Durian Cupcake Recipe

Ingredients

150 gr cake flour, sifted
150 gr unsalted butter, room temperature
150 gr castor sugar, divided by 2 (@ 75 gr)
200 gr durian flesh, mashed with a back of the fork
100 gr durian flesh for spread, mashed with a back of the fork
20 gr milk powder
6 egg yolks
4 egg whites

Directions:

Preheat oven to 180C or 160C (fan)

Prepare 30 mini cupcakes cups and arrange them on the top of the baking pan

Put the butter and the half portion (75gr) of sugar in a mixing bowl, beat it with an electric mixer until soft and creamy

Add egg yolk one by one until mix well

Add sifted flour, durian flesh, milk powder and mix well.

Put white eggs in a another clean mixing bowl, beat it with an electric mixer until egg whites are foamy. Then add the half portion (75gr) of sugar, continue beating until egg whites become glossy with stiff peaks.

Add egg white mixture into the other mixture and fold in lightly with spatula until incorporate completely.

Pour the batter into a large piping bag, pipe batter into prepared mini cupcakes cups.

Bake for about 20 minutes or until the toothpick inserted come out clean

Cool on a wire rack.

Put durian spread on the top just before serving it.



Sugar-free Mango Cupcake Recipe

Ingredients

1 1/4 cups self raising flour
1/2 cup butter or margarine
6 tablespoons of mango chutney
2 large eggs
2 tablespoons of milk
1/2 mango diced very small
1 teaspoon of baking powder
3 tablespoons of honey



Method

Mix together the butter or margarine with the eggs, adding the eggs one at a time. Add the flour and baking powder and mix gently. Add the milk, honey and mango chutney. Add a small amount of extra milk if the mixture is very dry.

Place into 15 to 18 small cupcake cases and cook for 12 minutes at gas 5, 375F or 190C. Large cupcake cases will be same temperature for 15 to 20 minutes and will make about 10 to 12. It depends on the amount of chopped mango.

Cool the cupcakes, top with cream cheese and slices of mango, sprinkle with coconut.

Sweet Potato Cupcake Recipe

Ingredients

graham crust

2 tablespoons unsalted butter, melted
1/2 cup graham cracker crumbs
1/2 teaspoon sugar

cupcakes

1 1/3 cups loosely packed brown sugar
1 large egg
2 teaspoons vanilla extract
1/2 cup unsalted butter, melted and cooled
6 ounces cooked, mashed sweet potato
1 1/4 cups all-purpose flour
1 1/4 teaspoons baking soda
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 cup milk

Preheat oven to 350 degrees F. Line a cupcake tin with liners. In a small bowl, mix melted butter, sugar and graham cracker crumbs until moist, then press about 1/2-1 tablespoon of crumbs into the bottom of each liner.

In a large bowl, whisk egg and sugar together until combined and no lumps remain. Add in vanilla extract and butter, then whisk in sweet potato. Add in flour, baking soda, salt, cinnamon and nutmeg, then add in milk and stir until combined and smooth. Drop about 1/4 cup of batter on top of each graham cracker crust. Bake for 15-17 minutes, or until cupcakes are set and spring back at the touch. Let cool completely before frosting.



Marshmallow Buttercream Frosting

1/2 cup butter (1 stick), softened
1 tablespoon vanilla extract
1 1/2 cups marshmallow fluff
3 cups of powdered sugar
1-2 teaspoons milk, if needed

Beat butter in the bowl of electric mixer until creamy. Add in fluff and beat for 2-3 minutes, then add in vanilla extract. With the mixer on low speed, add in powdered sugar 1 cup at a time until fully incorporated. Once all the sugar has been added, beat on medium-high speed for 2-3 minutes. If mixture is too runny, add a bit more sugar. If it's too thick, add a bit of milk one teaspoon at a time. Frost cupcakes and drizzle with caramel sauce and crushed cinnamon pecans.

Oreo Cupcake Recipe

Ingredients

For cupcakes

- 2 1/3 cups all-purpose flour
- 1 cup unsweetened cocoa powder, sifted
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. Salt
- 12 tbsp. unsalted butter, at room temperature
- 2 cups firmly packed light brown sugar
- 2 tsp. vanilla extract

For frosting

- 4 eggs
- 1 1/2 cups buttermilk, at room temperature
- 1 3/4 cups plus 2 tbsp. whipping cream
- 3 tbsp. powdered sugar
- 1/2 tsp. vanilla extract
- 6 tbsp. Oreo cookie crumbs
- 24 Oreo cookie halves

Directions

- To make the cupcakes, preheat the oven to 350 degrees F. Line two cupcake pans with paper liners.
- In a medium bowl, sift together the flour, cocoa powder, baking powder, baking soda and salt; set aside. In the bowl of an electric mixer, beat the butter on medium speed until smooth. Gradually add the brown sugar and continue beating until fluffy, scraping down the sides of the bowl as needed. Beat in the vanilla. Add the eggs one at a time, beating well after each addition.
- With the mixer on low speed, add the flour mixture in three additions, alternating with the buttermilk, beginning and ending with the flour mixture. Mix just until all the dry ingredients have been incorporated, being careful not to overmix.
- Divide the batter between the prepared cupcake liners. Bake until a toothpick inserted in the center comes out clean, about 18-20 minutes. Transfer the cupcakes to a wire rack and let cool to room temperature.
- To prepare the frosting, in the clean bowl of an electric mixer fitted with the whisk attachment, combine the whipping cream, powdered sugar, and vanilla extract. Beat on medium-high speed until the whipped cream holds stiff peaks. Gently fold in the cookie crumbs with a spatula.
- Scoop the mixture into a pastry bag and pipe frosting decoratively on top of the cupcakes. Garnish with Oreo cookie halves.



Dark Chocolate with Peanut Butter Cupcake Recipe

Ingredients

Cupcakes:

8 tablespoons unsalted butter, cut into 4 pieces
2 ounces bittersweet chocolate, chopped
½ cup Dutch-processed cocoa powder
¾ cup all-purpose flour
½ teaspoon baking soda
¾ teaspoon baking powder
2 eggs
¾ cup granulated sugar
1 teaspoon vanilla extract
½ teaspoon table salt
½ cup sour cream

Peanut Butter Frosting:

1 cup confectioners' sugar
¾ cup creamy peanut butter
5 tablespoons unsalted butter, at room temperature
¾ teaspoon vanilla extract
¼ teaspoon kosher salt
1/3 cup heavy cream

Instructions:

Yields 12 Cupcakes

Preheat oven to 350 degrees.



Cupcakes:

1. Place butter, chocolate, and cocoa in a heatproof bowl. Set bowl over saucepan with two inches of simmering water. Gently stir butter and chocolate until melted and combined. Set aside until mixture is warm to touch.
2. Whisk flour, baking soda, and baking powder in small bowl to combine.
3. Whisk eggs in second bowl to combine; add sugar, vanilla, and salt until fully incorporated. Add cooled chocolate mixture and whisk until combined. Sift one-third of flour mixture over chocolate mixture and whisk until combined; whisk in sour cream until combined, then sift remaining flour mixture over and whisk until batter is homogeneous and thick.
4. Fill cupcake line 2/3 full. Bake until skewer inserted into center of cupcakes comes out clean, 18 to 20 minutes.
5. Cool cupcakes to room temperature before icing, about 30 minutes.

Recipe adapted from Cook's Illustrated

Peanut Butter Frosting:

1. Beat heavy cream with whisk attachment until soft peaks form. Set aside.
2. Place remaining ingredients in a bowl fitted with a paddle attachment. Beat on medium-low speed until creamy.
3. Fold peanut butter mixture into whipped cream with a wooden spoon until combined.

Recipe adapted from Ina Garten

Guinness Chocolate Cupcakes with Bailey's Truffle Centers and Bailey's Buttercream

(adapted from "[Annie's Eats](#)") ([Printable Recipe](#))

Ingredients:

For the Guinness Chocolate Cupcakes:

1 cup Guinness beer
16 tablespoons unsalted butter
3/4 cup [unsweetened dark 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



For the Bailey's Truffle Centers:

8 ounces white chocolate, finely chopped
1/2 cup heavy cream
2 tablespoons unsalted butter, at room temperature
4 tablespoons Bailey's Irish cream

For the Bailey's Buttercream:

12 tablespoons unsalted butter, at room temperature
4 cups confectioners' sugar, sifted
1/2 teaspoon vanilla
5-8 tablespoons Bailey's Irish cream

Preparation:

For the Guinness Chocolate Cupcakes: Preheat the oven to 350 degrees F. Line two cupcake pans with paper liners. Combine the Guinness and butter in a medium saucepan over medium heat. Add the cocoa powder and whisk until smooth. Remove from the heat and allow to cool slightly.

In a large mixing bowl, combine the flour, sugar, baking soda and salt. In the bowl of an electric mixer fitted with paddle attachment, beat together the eggs and sour cream to blend. Add the Guinness/butter mixture and beat just to combine. Mix in the dry ingredients on low speed just until incorporated. Divide the batter evenly between the cupcake liners, filling them about 2/3 to 3/4 full. Bake until a toothpick inserted in the center comes out clean, about 17 minutes. Allow to cool in the pan for 5-10 minutes, and then transfer to a wire rack to cool completely.

For the Bailey's Truffle Centers: Place the chopped chocolate in a heatproof bowl. Heat the cream in a small saucepan until simmering, then pour it over the chocolate. Let sit for one minute and then whisk until smooth. If the chocolate is not completely melted, place the bowl over a double boiler or give it a very short burst in the microwave (15-20 seconds). Add the butter and Bailey's and stir until combined.

Set aside to let the ganache cool until it is thick enough to be piped. (You can use the refrigerator to speed the cooling process, but be sure to stir every 10 minutes or so to ensure even cooling).

Meanwhile, cut out a portion from the center of each cooled cupcake with an apple corer or using the cone method (a small paring knife works best for this). Once the truffle mixture has reached the correct consistency, transfer it to a piping bag fitted with a wide tip and pipe it into the cupcakes.

For the Bailey's Buttercream: Place the butter in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium-high speed until light and fluffy, about 2-3 minutes. Gradually add the powdered sugar until it is all incorporated. Mix in the vanilla and Bailey's until smooth. Add more Bailey's if necessary until the frosting has reached a good consistency for piping or spreading. Frost the cupcakes as desired.

Yield: 24 cupcakes