

# Guinness & Bailey's

## Guinness chocolate cupcakes with Bailey's white chocolate frosting

For years, it's been a popular cake mix hack in WW, for people to replace the oil, water and eggs in cake mixes with soda. I figured, why not use a carbonated Ale instead?

The deep flavor of these cupcakes comes from using an extra stout dark ale mixed in with the cake mix. Then we up the Irish theme by making a frosting with Bailey's Irish Cream, white chocolate pudding, and strained greek yogurt, dusted with cocoa powder.

### Serving Info.:

YIELDS: 24 cupcakes

Servings: 24

Serving Size: 1 cupcake



R D

3-3

- last checked 11/19/22 -  
Use your mobile device's 'Camera' App to  
look at this code for nutritional info.



### Ingredients:

#### Cake:

- 1 Pillsbury sugar free devil's food cake mix
- 3 large eggs
- 1-3/4 cup Guinness Extra Stout Ale
- 1 tsp baking powder
- 2-1/2 tsp Hershey's unsweetened cocoa powder

#### FROSTING:

- 1-1/2 cups cream cheese substitute, recipe on page 36 of my "Cookbook: Volume 1".
- 1 (1oz) box sugar free instant white chocolate pudding
- 1 tsp rum extract
- 1 tsp Watkins brand cream cheese flavor extract (optional)
- 1/3 cup Bailey's original Irish cream liqueur
- 1/4 cup water
- 2/3 cup 0 calorie confectioners sugar replacement

#### TOPPING:

- 1/2 tsp Hershey's unsweetened cocoa powder
- 1 tsp 0 point confectioner's sugar replacement

### Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with FOIL cupcake liners. I personally HATE using paper liners, my cupcakes always stick to them. I always use foil liners, and remove the paper inserts that are in them. DO NOT USE THE PAPER LINERS!! Just the foil.

#### \*\*\* CAKE DIRECTIONS:

- 3 In a large bowl, combine the cake mix, egg, Guinness, baking powder and cocoa powder, till well mixed.
- 4 Pour the batter into the cupcake liners. Bake for 22-25 minutes at 325 degrees, until a toothpick comes out clean. Remove from the oven, set aside to cool.

#### \*\*\* FROSTING DIRECTIONS:

- 5 In a large bowl, or an empty 32oz yogurt container, use an electric hand mixer to mix the strained yogurt, cream cheese flavoring/extract and "powdered sugar", till smooth. Set aside.
- 6 In a separate bowl, mix together the pudding, Bailey's liqueur, water and rum extract. Mix until smooth, then stir into the 'cream cheese' till well blended. Set aside in the fridge, to set.



### \*\*\* FINAL ASSEMBLY

- 7 Once the cupcakes are cooled and your frosting has had time to set up in the fridge, get ready to do a happy little riverdance cupcake jig.
- 8 Spoon all of your Bailey's frosting into a large gallon sized ziplock bag. Squeeze all of the frosting down towards a corner of the bag, then use a pair of scissors to snip a hole out of the bottom corner tip. No, you aren't making bagpipes, you're making a piping bag. Huzzah!!
- 9 In a clockwise or counter clockwise motion (seriously... it doesn't matter) pipe frosting onto each cupcake moving towards the middle and upwards to create a layered, raised peak, in the center.
- 10 When you're all done with that, scoop the cocoa powder into a fine mesh wire strainer. Hold the strainer over the top of each cupcake and gently tap it, dusting the frosting of each cupcake in a light coating.
- 11 Done.

### \*\*\* NOTES

- You can use any type of beer, lager, or stout for this recipe in place of the Guinness. Be advised though, if you use a cheap American beer and post about it... don't tag me, I'll block you on sheer principle. *(1-3/4 cups of Guinness is 5 points)*
- I used little bottles of Bailey's, because I don't need a big ol' expensive bottle. A 6 pack of the lil guys was 1/3 of the price.
- These cupcakes were cool for St. Paddy's day, though in full disclosure, my wife didn't like them. If you aren't a fan of beer or ale, you may not like the flavor of the cake. You can always replace the beer with something else if you don't have any proper Irish hooligans in your abode. You honestly have to like the taste of booze/liquor, or you won't like these.
- These cupcakes are magically delicious, dare I say.... they'll be your Lucky Charm.

