

# Kahlua Mudslide

You've heard of beer goggles? Well... liquor cupcakes

Make sure to ALWAYS have some of these on hand in case your in-laws come to visit unannounced. Instead of looking like a lush and taking shots to make them more tolerable, you'll be eating cupcakes. Cope like a boss and sauce it up, baby!

## Serving Info.:

YIELDS: 24 cupcakes  
Servings: 24  
Serving Size: 1 cupcake

## Points:

	G	B	P
1 serving =	3	3	3
2 servings =	5	5	5
3 servings =	8	8	8
4 servings =	11	10	10

- points last checked 4/2/21 -  
Assuming 39 points for cake mix

## Ingredients:

### Cake:

- 1 sugar free devil's food cake mix
- 1 large egg
- 1-3/4 cup 0 point carbonated beverage (seltzer water, club soda, diet soda, etc.)
- (1) 1.4oz box Jello-O sugar free instant chocolate fudge pudding mix
- 1 Tbsp rum extract (in the spice aisle, by the vanilla)
- 1 tsp baking powder
- 2 tsp cocoa powder

### Kahlua Cream Cheese Frosting:

- (2) 1oz boxes sugar free instant vanilla pudding
- (1) 200ml bottle of pre-mixed Kahlua Mudslide beverage (pictured below)
- 1-1/2 cups "cream cheese" substitute, recipe in my "Cookbook: Volume 1" page 36.
- 2/3 cup 0 point confectioners/powdered sugar substitute

### Topping:

- (1) 200ml bottle of pre-mixed Kahlua Mudslide (see steps 11 & 12 for how to use)
- 1 tsp cocoa powder, for dusting



## Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with **FOIL** cupcake liners only! **DO NOT USE PAPER LINERS!!!! DON'T DO IT!** These cupcakes are soaked in alcohol, do not use paper liners.

### \*\*\* CAKE DIRECTIONS

- 3 In large bowl, combine the cake mix, egg, carbonated liquid o' choice, pudding, extract, baking powder and cocoa powder. Mix until well combined.
- 4 Fill 24 cupcake liners with batter, then bake at 325 for 20-25 minutes or until a toothpick comes out clean.
- 5 Remove cupcake pans from the oven and allow to cool on counter.

### \*\*\* FROSTING DIRECTIONS

- 6 Use an electric hand mixer to mix the 2 packets of vanilla instant pudding with the Kahlua Mudslide until combined into a thick mixture. Add a liiiittle bit more water if needed, 1 tsp at a time. You want the pudding to be thick enough to hold it's shape as a frosting. Set aside.
- 7 In another container, use the hand mixer to mix the cream cheese, powdered sugar substitute and the bottle of Mudslide beverage, until smooth and creamy.
- 8 Add the vanilla pudding to the cream cheese and use an electric hand mixer to combine them till smooth. Taste the frosting. If you'd like it a little sweeter, add a little more of the 0 point "powdered sugar".
- 9 Set aside and allow to set in fridge.



### \*\*\* ASSEMBLY

- 10 Wait for the Angels to stop singing.
- 11 When the cupcakes are completely cooled, take a toothpick and pierce the top of each one a bunch of times. Seriously, pretend they're the ex boss that caused you to need therapy. Go full-on voodoo doll on them suckers, just like in Fatal Instinct, minus the rabbit.
- 12 Empty the contents of 1 bottle of the Kahlua Mudslide drink into a glass. Use a measuring spoon to scoop and pour 2 teaspoons of liquor onto the top of each cupcake. It will quickly be absorbed into the cupcakes through all the holes you poked. There will be some booze leftover after you finish saucing up the cupcakes. Feel free to use it as stress relief medication. Dr. Daniel's orders.
- 13 Put all of the frosting into a large ziplock bag, then squeeze it all into one corner. Using scissors, snip an index finger sized hole out of the corner of the bag. Woohoo! You just made a piping bag!! Then use your index finger to point at your in-laws. to remind yourself that THEY are the reason you need the booze. Get off our backs, Karen... we don't want kids yet!
- 14 Pipe frosting onto the top of each cupcake, to create a rounded peak. It will cover up most of the evidence from your toothpick assault-ish stabby spree.
- 15 Once all of the cupcakes are frosted, take a fine metal mesh strainer and put the cocoa powder in it. Gently tap the strainer with your finger while holding it up above each cupcake. This will make a small bit of the powder fall down and dust the tops.

### \*\*\* NOTES

- You are looking for 200ml bottles of pre-mixed Kahlua Mudslide. They have it at grocery stores. If you want to know specifically what I used, go to [walmart.com](http://walmart.com) or look in google for "Kahlua Mudslide 4 pack cocktail".
- We are using THIS instead of regular Kahlua Liquor, because 1 200ml bottle of this stuff is only 5 points, whereas 200 ml of full strength Kahlua is 33 points. REGULAR kahlua mudslide MIX is 18 points for 200 ml. So using a bottled mix like the ones pictured below is VITAL to this recipe.
- You can use any type of Kahlua 200 ml bottle drink. Just make sure that what you use comes to no more than 11 points. Stretch it with some water or coffee if you need to. Or... adjust your points and use what you can get.
- We are using 2 entire 200ml bottles in this recipe.
- You can use regular powdered sugar in place of the Swerve 0 point confectioners sugar substitute, but make sure to adjust your points accordingly. The recipe will only go up 1 point for the first cupcake.

