

Irish Decadence



Prep Time: 30 minutes

Cook Time: 25-30 minutes

Makes: 2 dozen cupcakes

Ingredients for the cupcakes

$\frac{3}{4}$ cup unsweetened cocoa powder

2 cups all-purpose flour

1 $\frac{1}{2}$ tsp. baking soda

$\frac{3}{4}$ tsp. salt

1 cup Guinness (after the foam subsides)

$\frac{3}{4}$ cup [Gustare Sweet Butter EV Olive Oil](#)

2 cups sugar

2 large eggs

$\frac{2}{3}$ cup sour cream

Ingredients for ganache filling

8 oz bittersweet chocolate chips

$\frac{2}{3}$ cup light cream

2 tbsp. butter, at room temp

2 tsp. Irish Whiskey

Ingredients for icing

3 cups confectionary sugar plus more on hand, if needed

$\frac{1}{2}$ cup (1 stick) unsalted butter, at room temp

6-8 tbsp. Baileys Irish Cream

Directions for cupcakes

Preheat oven to 350°, line cupcake tins with green cupcake papers and set aside.



1. In a medium bowl, add cocoa powder, flour, baking soda, salt, and whisk to combine.
2. In large bowl (for a hand mixer) or your stand mixer bowl, fitted with paddle attachment, add Guinness, Sweet Butter olive oil, sugar, eggs, sour cream and mix until combined and smooth.
3. Slowly add dry ingredients until blended.
4. Fill prepared muffin tins $\frac{3}{4}$ full with batter. Bake cupcakes 20-30 minutes or until tester inserted comes out clean. Cool completely on a wire rack. Meanwhile, make the ganache.

Directions for ganache

1. Add chocolate in a medium bowl. In a small saucepan over medium-low heat, bring cream to a simmer, then pour over chocolate. Let it sit for a minute or so and then whisk until smooth. Add butter and whiskey, stir until smooth and set aside to cool. It will become thicker as it cools.
2. Cut a small circle in the center of cooled cupcakes without cutting through, about $\frac{2}{3}$ of the way. Fill each center with ganache using a small spool or in a piping bag with tip.

Directions for icing

1. In the bowl of a stand mixer (or in a medium bowl using a hand mixer) beat butter until light and fluffy, about 5 minutes. Add sugar a little at a time to combine well. Slowly add Baileys, up to 6-7 tablespoons until smooth. If the icing is thick enough to spread or pipe, you may not need remaining tablespoon. Frost filled cupcakes. Enjoy!