

Chocolate-Whiskey Cupcakes

(Adapted from [The Kitchen Prep](#))

2 cups all purpose flour
¾ cup cocoa powder
2 cups brown sugar
2 tsp. baking soda
1 tsp. baking powder
1 tsp. kosher salt
2 eggs
½ cup strong brewed coffee
½ cup Jack Daniels {or your favorite} Whiskey
1 cup buttermilk
½ cup vegetable oil

Preheat oven to 350 degrees. Prepare 2 muffin tins with cupcake liners. Set aside.

In a large bowl, sift together all dry ingredients. Set aside.

In a medium bowl, stir together wet ingredients.

Add wet ingredients to dry ingredients, and whisk until just combined and mostly smooth. {Don't overdo it, it'll make for tough cupcakes.}

Scoop batter into cupcake liners, filling just under ¾ of the way full. {These tend to rise a lot for me, so keeping them at just under ¾ creates a nice dome without too much of a "muffin top".}

Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean and cupcakes spring back when lightly touched.

Let cool completely before frosting.

Chocolate-Whiskey Buttercream

2 sticks butter, softened
3 tablespoons Jack Daniels {or your favorite} Whiskey
4-5 cups confectioners' sugar
¼ cup semi-sweet chocolate chips, melted and cooled
2-3 tablespoons heavy cream or milk

In the bowl of a stand mixer, beat butter and whiskey with the paddle attachment until light and creamy. Slowly add confectioners' sugar one cup at a time until fully incorporated, but not too dry. Beat in melted chocolate.

Add cream or milk one tablespoon at a time until frosting reaches desired consistency.

Fill a piping bag fitted with the desired tip with frosting, and decorate cupcakes.