



# Chocolate Kahlua cupcakes

Servings: 0 servings

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## Ingredients

3/4 cup unsweetened cocoa powder  
1 tbsp. instant espresso powder  
1 1/2 cups all-purpose flour  
1 1/2 cups sugar  
1 1/2 tsp. baking soda  
3/4 tsp. baking powder  
3/4 tsp. salt  
2 large eggs  
3/4 cup warm water  
3/4 cup buttermilk  
3 tbsp. vegetable oil  
1 tsp. vanilla extract  
For brushing the cupcakes:  
Kahlua liqueur  
For the frosting:  
12 tbsp. unsalted butter, at room temperature  
4 cups confectioners' sugar, sifted  
7-8 tbsp. Kahlua liqueur  
2 tbsp. heavy cream

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## Directions

To make the cupcakes, preheat the oven to 350° F. Line standard cupcake pans with paper liners. In a large mixing bowl combine the cocoa powder, espresso powder, flour, sugar, baking soda, baking powder and salt; whisk well to blend. Add the eggs, warm water, buttermilk, vegetable oil and vanilla extract to the bowl with the dry ingredients and mix on medium-high speed until smooth, 2-3 minutes, scraping down the sides of the bowl as needed.

Divide the batter evenly between the prepared cupcake liners, filling about 2/3 full. Bake until the tops spring back when pressed lightly, about 18-20 minutes, rotating the pans halfway through baking. Let cool in the pan 5-10 minutes, then transfer to a wire rack. Poke a few holes in the top of each cupcake with the tines of a fork and brush with Kahlua while still warm. Allow to cool completely.

To make the frosting, beat the butter in the bowl of an electric mixer until smooth and fluffy, about 2 minutes. Mix in the confectioners' sugar until incorporated. Add in the Kahlua and beat on medium speed until well blended. Add in the heavy cream and beat on medium-high speed for about 4 minutes, until light and fluffy. Frost cooled cupcakes as desired.

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