Leaping Leprechaun Cupcakes

Makes 12

For the cupcakes:

1 box chocolate cake mix

1 cup Guinness

3 large eggs

½ cup oil

Cupcake liners

For the Ganache:

2/3 cup heavy cream

2 cups (Bailey’s Flavored Chocolate morsels or you can use plain chocolate morsels)

1 teaspoon Jameson Irish Whiskey

For the Buttercream

1 cup room temperature unsalted butter

2 ½ cups sifted powdered sugar

3 teaspoon Bailey’s Irish Cream

Sprinkles for garnish

Preheat oven to 350 degrees.

In a mixer add the ingredients for the cake.

Mix on medium for 2 minutes, scrape the bowl then mix on high 1 minute longer.

Place the cupcake liners in a 12 cup muffin pan and fill each liner 2/3 of the way full.

Bake for 15 minutes on center rack.

While cupcakes are cooking, in a saucepan bring the heavy cream to a boil.

Remove the cream from the heat then stir in the morsels.

Stir until smooth and shiny, add the Jameson. Set aside.

To make the buttercream:

Place the whisk attachment on the mixer.

Start whisking the room temperature butter while slowly adding in the powdered sugar.

Once the sugar has been added, increase the speed to high and add the Baileys.

Whisk on high for 1 minute.

Stop and scrape then mix for 1 minute longer.

To assemble:

Using a melon baller, scoop out some of the cupcake and fill with a scoop of the ganache.

Once all the cupcakes are filled, frost with the buttercream then cover with sprinkles and serve.