PEPPERMINT WHITE RUSSIAN CUPCAKES
(BAILEYS CUPCAKES WITH KALUHA FROSTING AND CRUSHED CANDY CANES)

INGREDIENTS
for the cupcakes
1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoons table salt
1 cup granulated sugar
1 1/2 sticks unsalted butter, softened but slightly cool, cut into 12 pieces
3 large eggs
3/4 cups Bailey's Irish Cream Liquor
1 1/2 teaspoons Irish Cream extract

for the frosting
1 cup unsalted butter, softened
1/2 cup vegetable shortening
2 cups confectioners sugar
1 teaspoon vanilla extract
4 tablespoons Kaluha
1 tablespoon espresso powder
1/2 teaspoon salt
4-6 tablespoons crushed candy canes

DIRECTIONS
For the cupcakes: Preheat oven to 350F. Line a muffin pan with paper baking cups and set aside.

In the bowl of a stand mixer, combine the flour, baking powder, salt, and sugar on low speed. Add the butter, 1 piece at a time, and combine until the mixture resembles coarse sand. Add the eggs, 1 at time, and mix until fully combined. Add the Bailey's and the Irish Cream extract, increase the speed to medium, and mix until the batter is light, fluffy and free of lumps.

Fill the lined muffin cups three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cupcake comes out clean, about 12-15 minutes. Cool the cupcakes in the pan for 5 minutes, then transfer to a wire rack to cool completely.

To make the frosting, cream butter, vegetable shortening, espresso powder and salt together until smooth. Beat in sugar, adding by a tablespoon at a time. Finally, add in the Kaluha and the vanilla extract. Chill buttercream for 20 minutes before filling a pastry bag.

Pipe frosting onto the cupcakes and decorate with crushed candy canes. Refrigerate until ready to serve.