

CHOCOLATE GUINNESS CUPCAKES (Dairy Free)

Ingredients

2 cups flour
2 cups Guinness (or a porter)
2 tsp baking soda
1 cup cocoa powder
1 cup sugar
1/2 cup brown sugar
1/2 tsp salt
1/2 cup vegetable oil
1 tsp vanilla extract
1/4 cup confectioners sugar

DIRECTIONS

Preheat oven to 350F. Line a 12 slot muffin tin with cupcake liners.

In a bowl sift the flour, baking soda, cocoa powder, salt and sugars. Make a well in the center, pour in the beer, oil and vanilla. Whisk until there are no lumps. Spoon into cupcake liners so they are 3/4 full. Bake for 25-28 minutes, until a toothpick inserted comes out clean. Cool in the pan for about 15 minutes, then remove to a wire rack to cool completely.

Dust with confectioners sugar or frost with your favorite frosting (a Bailey's Irish Cream frosting would also go nicely).