Chocolate Cupcakes with Brown Butter and Bourbon Frosting

Recipe by Christina Anderson Sanchez
Makes 24 cupcakes

¾ cup butter
1 2/3 cups sugar
3 eggs
1 tsp. vanilla
2 cups flour
2/3 cup cocoa
1 ¼ tsp. baking soda
1 tsp. salt
¼ tsp. baking powder
1 1/3 cups water

Preheat oven to 350° Fahrenheit. Line two cupcake tins with cupcake liners. In a large bowl, cream butter and sugar. Add eggs and vanilla. Beat on high for 3 minutes. Stir together dry ingredients, add alternately with water to butter mixture, beating until blended. Pour into prepared liners with each being ¾ full. Bake 16 to 18 minutes or until wooden pick inserted in the middle comes out clean. Cool 10 minutes then remove the cupcakes to cool.

Brown Butter and Bourbon Frosting:
8 ounces cream cheese, softened
1 ½ cups butter
1 tsp. vanilla extract
2 tsp. milk
2 pounds of powdered sugar (1 bag)
2 tbsp. Bullet Bourbon

Heat the butter on low in a small pot until brown and omits a crackling sound. Transfer the butter into a bowl and set aside until fully cooled or refrigerate (if you are impatient like me) until the brown butter has just solidified but still soft.

In a stand mixer with a paddle attachment, whip the brown butter, cream cheese, vanilla, and milk until fluffy. Scrape down the bowl.

Set the mixer to low and slowly add the powdered sugar (you might not need all of the powdered sugar, just keep tasting the frosting until it is at the desired sweetness) and then the bourbon. Once you have the frosting tasting the way you want it, turn the speed up to medium and whip the frosting for about a minute. Frost 'dem cupcakes!

Copyright © 2022 – woodhousechocolate.com