

A sweet adult treat...

Baileys Salted Caramel Cupcakes



PREP TIME: 10 MINUTES

BAKE TIME: 18 – 21 MINUTES

Servings: 24

Ingredients

- 1 box vanilla or white instant cake mix (I use Duncan Hines)
- 1 bottle Baileys Salted Caramel Irish Cream
- 1 bottle Smucker's Caramel Sundae Syrup (squeeze bottle)
- 1 can Ready Whip
- 1 small bottle of Edible Gold Glitter Spray (optional for decorative topping). *Other topping options: crushed heath candy, a pinch of decorative salt, crushed pretzel, shaved chocolate*

DIRECTIONS

Preheat your oven to 350 degrees. Mix your cupcake batter according to the box directions. You will need three eggs, vegetable oil, water, and dry mix. Place cupcake cups into your cupcake baking sheet and fill 24 of them evenly. Bake using box directions. As all oven temps can vary, poke more than one cupcake with a toothpick while in oven to ensure that they are cooked all the way through. The toothpick should come out of the cupcake clean when finished baking.

Remove from oven, let cupcakes reach room temperature and then poke five holes into the tops all the way down with a chopstick or skewer.

Slowly pour 1 – 1 1/2 tablespoons of Baileys Salted Caramel over the tops of each cupcake, ensuring it soaks into the holes. *Note: If you use too much Baileys, the cupcake will become too soggy to hold up.* After each is filled with the Baileys, squeeze about the same amount of caramel over the tops of each, letting the caramel soak into the holes that had been poked.

Do not top with the Ready Whip until you are ready to serve, as the Ready Whip will warm quickly and deflate. Top off your finished cupcakes by dusting the tops with edible gold glitter spray onto the ready whip or one of your favorite toppings.

****Please note, this recipe contains alcohol and is not intended for under aged consumption.***