

Guinness Chocolate Cupcakes

Makes 24 cupcakes

12 Tablespoons butter, melted
4 large eggs (at room temperature)
1 cup plain yogurt, milk or milk substitute (at room temperature)
12 oz dark stout beer (recommended: Guinness) or root beer
4 Tablespoons vanilla extract
2 ½ cups all-purpose flour
2 cups granulated sugar
1 cup dutch cocoa powder
2 teaspoons baking soda
2 teaspoons sea salt
¼ teaspoon ground cinnamon

Directions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Line two 12-cup cupcake pans with cupcake papers and set aside.
3. Melt butter in microwave or stovetop and set aside to cool
4. In a large bowl whisk together eggs and yogurt/milk. Add beer and vanilla and mix well to combine.
5. In a separate bowl, sift together all dry ingredients.
6. Blend half of the dry ingredients into the wet ingredients until combined. Repeat with remaining dry ingredients. Slowly add melted butter, stirring continuously. Mix on medium high until all ingredients are combined.
7. Use a cookie scoop to fill cupcake papers to $\frac{3}{4}$ full.
8. Bake for 20-25 minutes until tops are springy and an inserted toothpick comes out clean. Remove from oven and allow to cool completely before frosting.
9. Stores in the refrigerator for 1 week and in the freezer for up to 1 month.