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# Boozy Shamrock Shake Cupcakes

## Source

[cookingwithcurls.com](http://cookingwithcurls.com)

## Description

These Boozy Shamrock Shake Cupcakes are minty delicious and topped with Godiva® White Chocolate Buttercream for the perfect St. Patrick's Day treat!

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## Ingredients

Serves 24

- 1 1/4 Cups superfine sugar
- 4 Large eggs
- 1/2 cup sunflower or canola oil
- 2 Teaspoons pure vanilla extract
- 1 cup peppermint schnapps (90 proof or higher)
- 2 1/2 cups cake flour
- 2 Teaspoons baking powder
- 1 teaspoon fine sea salt
- 1/4 cup dry milk powder
- 3.4 ounce instant white chocolate pudding mix

Green food coloring

Buttercream

- 1 cup shortening
- 1/2 cup unsalted butter (softened)
- 1 Pound powdered sugar
- 1 Tablespoon meringue powder
- 1/4 Teaspoons fine sea salt

- 1/2 teaspoon pure vanilla extract
- 2 Tablespoons Godiva® White Chocolate Liqueur
- 24 maraschino cherries
- 8 decorative straws (cut into three pieces)

## Directions

Preheat oven to 350 degrees. Line muffin tin with wrappers, or spray with baking spray. Set aside.

In a medium sized bowl, mix together flour, baking powder, salt, dry milk powder, and pudding mix together. Set aside.

In a large bowl, beat together sugar, oil, and eggs until smooth and fluffy, two to three minutes.

Beat in the vanilla and peppermint schnapps.

Gradually add the dry ingredients and beat just until well combined.

Add green food coloring and mix until thoroughly incorporated.

Fill wrappers or muffin tins to 3/4 full.

Bake in preheated oven for 18 to 21 minutes, or until toothpick comes out clean when inserted into the center of cupcake.

Allow to cool in muffin tins for 5 to 10 minutes. Place on a wire cooling rack and allow to cool completely.

Godiva® Buttercream:

In a large mixing bowl, beat together butter, shortening, and salt on low for about 5 minutes.

Add vanilla and Godiva® liqueur, beat to combine.

Add half of the powdered sugar and the meringue powder, mix together.

Add 1/2 cup of powdered sugar at a time until you reach your desired consistency.

Add a little milk or water, a teaspoon at a time if necessary to thin the frosting. Continue mixing on low for several minutes to create a light and fluffy frosting

Frost cooled cupcakes and top with a cherry and straw.



Notes:

Cupcakes with bubbles happen when you realize that you do not have any green food coloring and you try to improvise. I added lime green dry color, but it turned the batter a murky green color. So I thought sky blue would brighten things up. Oh it did, it turned the batter sky blue. So I added a vibrant yellow and hoped for the best.

I did not achieve the “mint” green color that I was going for, but I did manage to pull off a pretty nice shade of shamrock green. The end result is lots of bubbles and a slightly tougher texture than I would have gotten had I remembered to buy green food coloring ahead of time. Moral of the story, don’t over beat your cake batter!!

I used a 2D Wilton tip for the ruffly frosting, and cut decorative straws into three pieces to get the right size for cupcakes.

