

## ***Game day Chocolate Stout Cupcakes- Mary Robichaud***

¾ cup unsweetened cocoa, plus more for dusting finished cupcakes  
2 cups sugar  
2 cups all purpose flour  
1 tsp. baking soda  
Pinch of fine salt  
1 bottle stout beer (recommended: Guinness)  
1 stick butter, melted  
1 tblsp. vanilla extract  
3 large eggs  
¾ cup sour cream  
1 ( 8 oz) cream cheese, softened at room temperature  
¾ to 1 cup heavy cream  
1 lb. confectioner's sugar

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, whisk together the cocoa, flour, baking soda and salt.
3. In another mixing bowl, combine the stout beer, melted butter and vanilla. Beat in eggs, 1 at a time. Mix in sour cream until thoroughly combined and smooth. Gradually, mix the dry ingredients into the wet mixture.
4. Lightly grease 24 muffin tins. (or use cupcake papers) Divide the batter evenly between the tins, filling each ¾ full. Bake for about 12 minutes and then rotate the pans. Bake another 12 – 13 minutes until a toothpick comes out clean when inserted. Cool before turning out of the tins.

To make the icing:

1. In a medium bowl, beat the cream cheese with a mixer on medium speed until light and fluffy. Gradually beat in the heavy cream. On low speed, slowly mix in the confectioner's sugar until incorporated and smooth. Continue to beat until light and fluffy.
2. Top each cupcake with icing and dust with cocoa powder.