

BUTTERBEER CUPCAKES

- ⅔ cup butterscotch chips
- ¼ cup water
- ½ cup butter, softened
- 1 ½ cup brown sugar
- ½ cup white sugar
- 3 eggs
- 2 tsp vanilla
- 1 tsp butter extract
- 2 ¼ cups all-purpose flour
- ¾ tsp baking soda
- ¾ tsp baking powder
- ½ tsp salt
- 1 cup milk
- 24 cupcake liners



BUTTERBEER FROSTING

- ½ cup butter, softened
- 2 tbsp butterscotch sauce
- ¼ cup brown sugar
- 1 tsp butter extract
- 1 tsp vanilla
- 4 cups powdered sugar
- 3-4 tbsp. milk
- Butterscotch sauce for decorating

RECIPE INSTRUCTIONS

To start, place your butterscotch chips and water into a microwave-safe bowl and microwave it for 40 seconds. Set the melted chips to the side and begin adding the butter, both types of sugar, to your [Bosch Universal Plus mixer](#). You will cream these ingredients together with the [cake paddle](#) attachment. Next, add eggs, vanilla, butter extract, melted butterscotch chips, flour, baking powder, baking soda, salt, and milk. Allow the ingredients to mix until well-combined.

Preheat your oven to 350 degrees and place 24 cupcake liners in a cupcake baking tray. Fill each cupcake liner halfway. Once the oven is heated, bake your butter beer cupcakes for 12-16 minutes or until they are golden brown on top.

As your treats bake, clean out your stand mixer so that you can make the butterbeer frosting. In the mixing bowl, add the softened butter, butterscotch sauce, sugar, butter extract, vanilla, and powdered sugar, using the [wire whips](#) attachment to beat the ingredients together. These ingredients will combine to make a deliciously fragrant frosting that you can scoop into a decorating bag (or a sandwich bag), cut off the tip, and pipe onto your cupcakes.

Be sure your butterbeer cupcakes are cool before placing frosting or it can melt off. Use butterscotch sauce to create a tempting drizzle on top of your cupcakes and enjoy!

