

MINI HACKER-PSCHORR CUPCAKES

WITH ORANGE CREAM CHEESE FROSTING

Recipe adapted from Spoon Fork Bacon

MINI HACKER PSCHORR CUPCAKES {makes about 46 minis}

INGREDIENTS:

- 1/2 cup (1 stick) butter, softened
- 1 1/4 cup granulated sugar
- zest from one orange
- 1 2/3 cup all-purpose flour
- 1 t baking powder
- 1/8 t kosher salt
- 2 eggs, at room temperature
- 1 t vanilla extract
- 2/3 cup of a tasty wheat beer
- 2 T milk

DIRECTIONS:

- 1.** Preheat your oven to 375°F. Line mini muffin tins with paper liners. Set aside.
- 2.** Cream the butter with an electric mixer for 1 minute. Rub the orange zest into the granulated sugar and add to the butter. Cream together for 3-4 minutes. Add the eggs one at a time, scraping down the bowl after each addition. Add vanilla and mix until combined.
- 3.** Meanwhile, sift together the flour, baking powder, and salt. In a separate small bowl stir together the beer and milk. Alternately add the dry ingredients and the wet ingredients, beginning and ending with the dry. Mix until completely combined. Make sure there aren't any dry pockets on the bottom of the bowl.
- 4.** Fill cupcake liners using a cookie scoop until they're about 1/2-2/3 full. Bake for 10-12 minutes or until golden brown, set in the center, and a toothpick inserted in the center comes out clean. Cool completely on a wire rack.

ORANGE CREAM CHEESE FROSTING

INGREDIENTS:

- 4 oz. cream cheese
- 1/2 cup (1 stick) butter, softened
- 3 cups powdered sugar sifted
- 1 T freshly squeezed orange juice
- big pinch of orange zest

DIRECTION:

- 1.** Beat together the butter and cream cheese with an electric mixer. Slowly add sugar 1/2 cup at a time until all the sugar has been added. Stir in the orange juice until fully incorporated.
- 2.** Pipe onto cooled cupcakes or spread on top with an offset spatula eat four then chug a beer.

