



Rum Chata Cupcakes

Description

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Rum Chata was my new drink of choice this past winter thanks to Cate at [Buckley's Wine Market](#). My friend Angela made these Rum Chata cupcakes for her book club and had a few left over for me to taste test. I was not disappointed. You can really taste the Rum Chata in the thick buttercream frosting. They taste like a really decadent snickerdoodle and the cupcake is very dense. My daughter had one and was oohing and aahing over the frosting. She asked what was in it and I told her the Rum Chata. I'm not sure that's a good thing.

Angela found the recipe on the website [Key Ingredient](#). Click [here](#) for the directions. Be prepared to spend some time making these cupcakes. Angela advised setting the cream cheese (full fat) and butter out beforehand so that it's at room temperature. She only used 4 tablespoons of Rum Chata instead of 5. You may also want to refrigerate the frosting a little so that it's not too runny. After frosting the cupcakes store them in the refrigerator and let them set out about 30 minutes before serving.

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Author

queenie

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