

Mini Eggnog Cupcakes by Lynn's Recipes



LynnsRecipes.com

Lynn demonstrates how to make a great Christmas dessert or treat, Mini Eggnog Cupcakes. This would be great for your dessert table or to take to a get together. Adapted from Six Sisters Stuff. Makes approximately 48 cupcakes.

Ingredients:

Cupcakes:

- 1 – 16 ounce box white cake mix
- 1-1/4 cup eggnog
- 2 eggs
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon vanilla extract

Frosting:

- $\frac{1}{2}$ cup butter, softened
- $\frac{1}{4}$ cup eggnog
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon ground nutmeg
- 6 cups powdered sugar

Preheat oven to 350°. Spray mini cupcake pans with cooking spray or line with mini cupcake liners. Set aside.

In a large bowl, combine cake mix, eggnog, eggs, nutmeg, and vanilla. Whisk together until just combined.

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Spoon batter 2/3 full into the prepared cupcake pan.

Bake for 8-10 minutes, or until barely golden brown.

Remove from oven and let cool completely.

For the frosting:

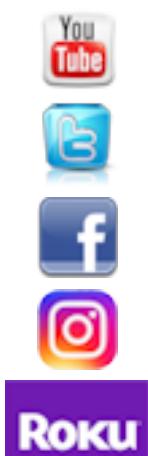
In a large bowl, cream together butter, eggnog, vanilla, and nutmeg.

Mix in powdered sugar one cup at a time.

Spread or pip frosting onto cooled cupcakes. Grate fresh nutmeg on top, if desired for garnish.

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